

THE NATIONAL *Provisioner*

MARCH 29, 1958

Indiana University

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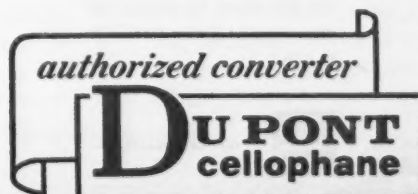
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THE NATIONAL *Provisioner*

VOLUME 138 MARCH 29, 1958 NUMBER 13

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When extra protection is important, shoppers look for this hallmark.

Give your meat products the *look* that sells and your sales will take a sharp turn upward. It's the look of freshness . . . the look that tempts appetites . . . the look of meat at its very best. It's sparkling Saran Wrap* packaging!

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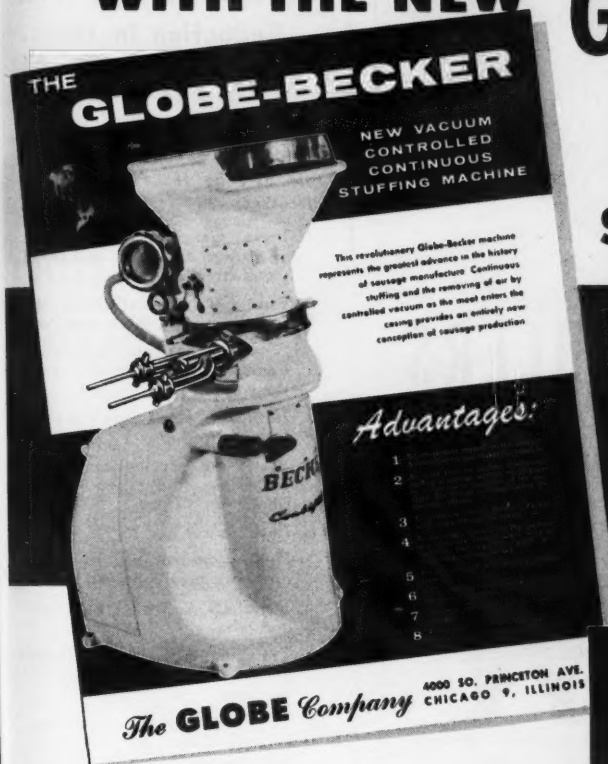
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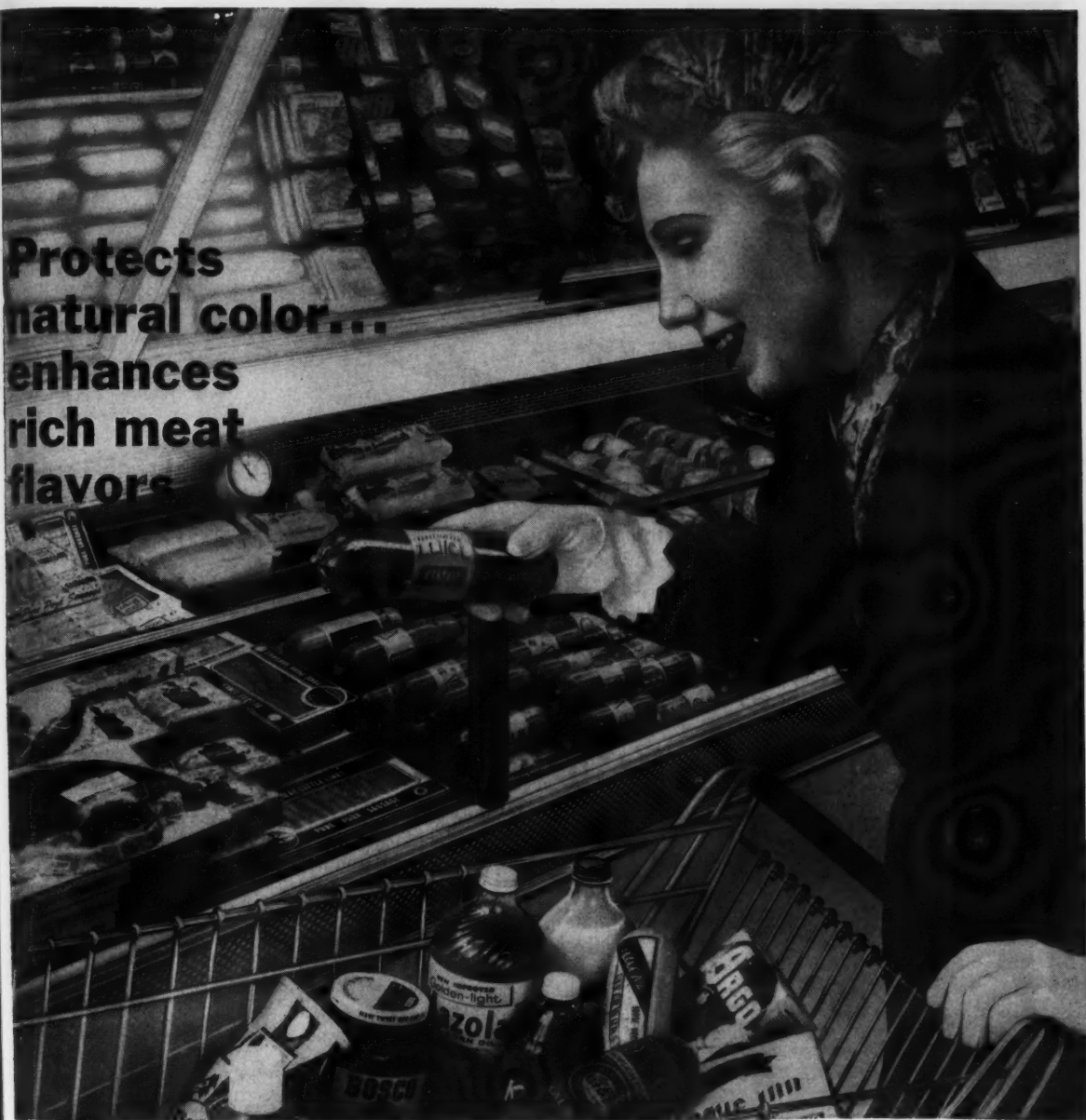
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rich meat
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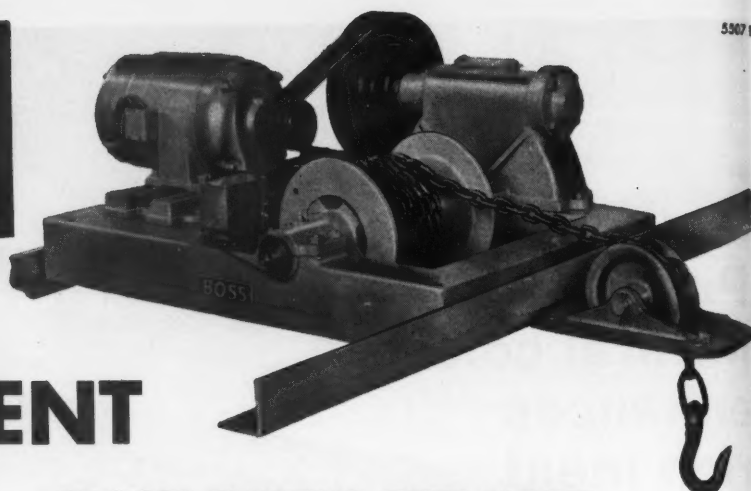
Here's the sure way to prevent unwanted fading or darkening of color of meats exposed to the air: Use CERELOSE brand dextrose in your curing mix. Acting as a reducing agent, CERELOSE brand dextrose controls oxygen effect, fixes color so it is stable to light—and does it more effectively than more expensive sugars. In addition, CERELOSE brand dextrose protects tenderness, and enhances natural meat flavors. Proof? Leading packers of luncheon meats, meat loaves, frankfurters, bologna, tongues, corned beef, hams and shoulders know these facts from experience and use CERELOSE brand dextrose year after year.



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BOSS

BEEF EQUIPMENT



"BOSS" ELECTRIC BEEF HOIST

"BOSS" Electric Beef Hoists are available in a variety of sizes and speeds for raising cattle to the bleeding rail, lowering to the dressing bed, elevating to the dressing rail, and for operating knocking pen doors and other miscellaneous equipment.

These hoists may be furnished with 5 H.P. motor at a speed of 90 feet per minute or with

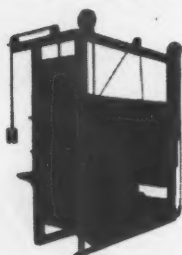
7½ H.P. motor at a speed of 120 feet per minute. Lift capacity is 2000 pounds at these speeds.

Magnetic starter with raise and lower push button control and limit switch is recommended when landing carcasses on bleeding rail, or drum switch with pull ropes may be provided for the dressing bed area.

THIS IS THE COMBINATION THAT CUTS YOUR COSTS

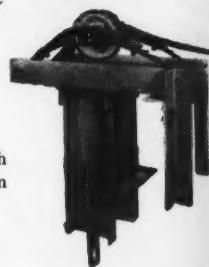
Exhaustive tests and years of study have gone into each and every unit of "BOSS" Beef Equipment and Machinery. The many improved and patented features can increase production and decrease costs.

"BOSS" Knocking Pen



"BOSS" Knocking Pens, single, double, or tandem, position the animals properly for knocking and discharge the stunned animals to the dry area without manual assistance.

"BOSS" Landing Device



"BOSS" Landing Device for smooth and positive transfer of animal from hoist to rail.

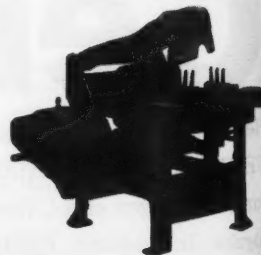
"BOSS" Dropper



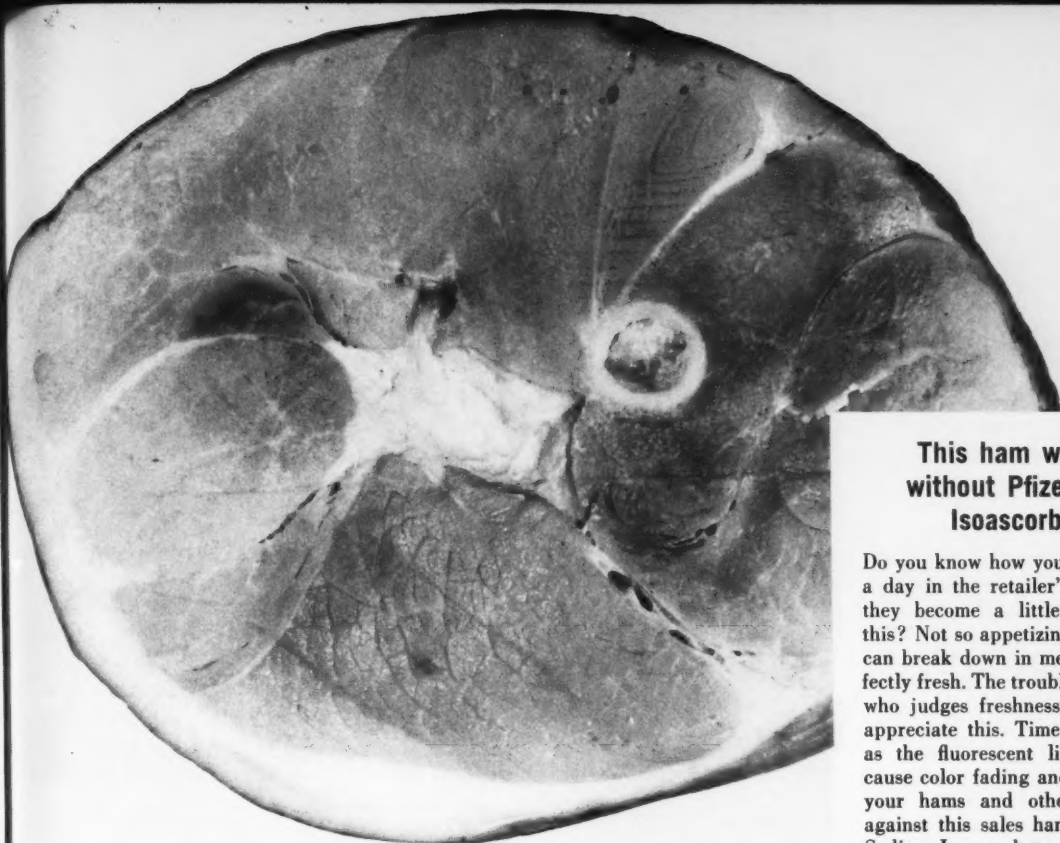
"BOSS" Friction Carcass Dropper with five coil spring actuated hook return. Internal expanding brake for positive action. Hook alignment is automatic. Rail end is always closed either by hook or safety stop. Operator has constant and complete control. All exclusive and patented features.

The "BOSS" Safety Beef Head Splitter with 5 H.P. brake type motor offers all of the operating and safety features which you expect a key unit of equipment to provide. Many of its basic advantages are patented and unobtainable in other makes of equipment. Rigid cast iron construction greatly reduces wear due to the jarring shocks of operation.

"BOSS" Head Splitter



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



**This ham was cured
without Pfizer Sodium
Isoascorbate...**

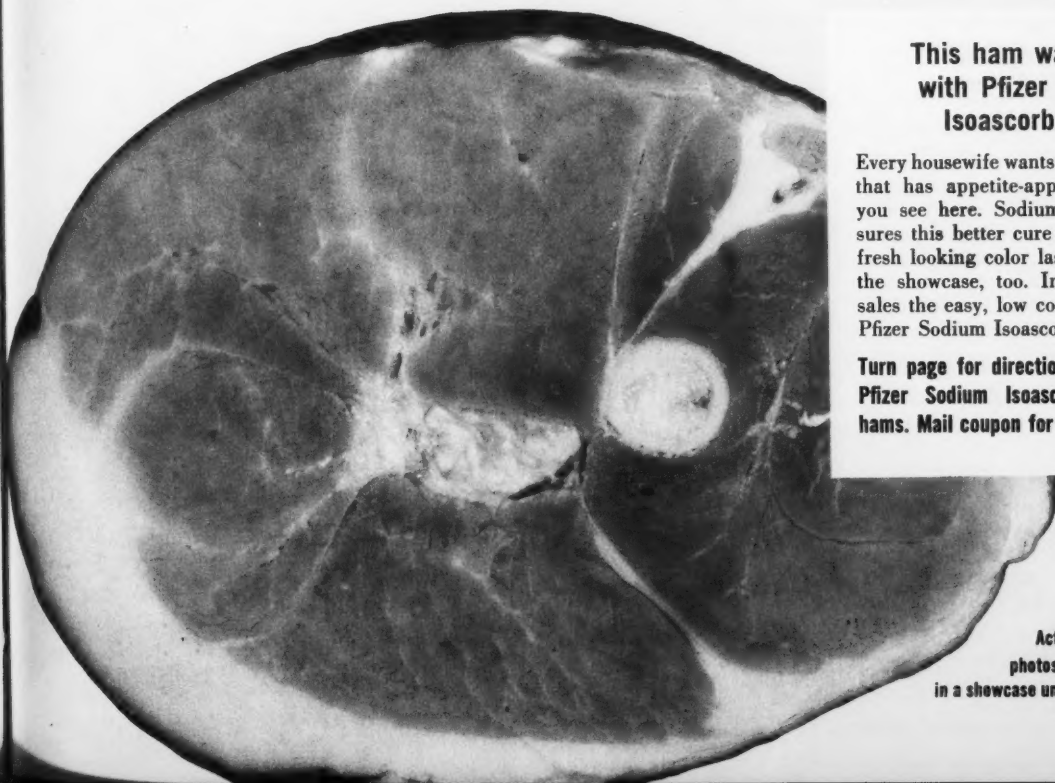
Do you know how your hams look after a day in the retailer's showcase? Will they become a little gray-tinged like this? Not so appetizing, is it? But color can break down in meat that's still perfectly fresh. The trouble is the housewife, who judges freshness by color, doesn't appreciate this. Time and factors such as the fluorescent light in showcases cause color fading and graying. Protect your hams and other meat products against this sales handicap with Pfizer Sodium Isoascorbate.

Which ham would you bring home?

**This ham was cured
with Pfizer Sodium
Isoascorbate...**

Every housewife wants to take home ham that has appetite-appealing color like you see here. Sodium isoascorbate insures this better cure color, and makes fresh looking color last much longer in the showcase, too. Improve your ham sales the easy, low cost way. Cure with Pfizer Sodium Isoascorbate.

Turn page for directions on how to use Pfizer Sodium Isoascorbate in curing hams. Mail coupon for free sample. ➡



Actual comparison
photos taken after a day
in a showcase under fluorescent lighting.

feet per
at these

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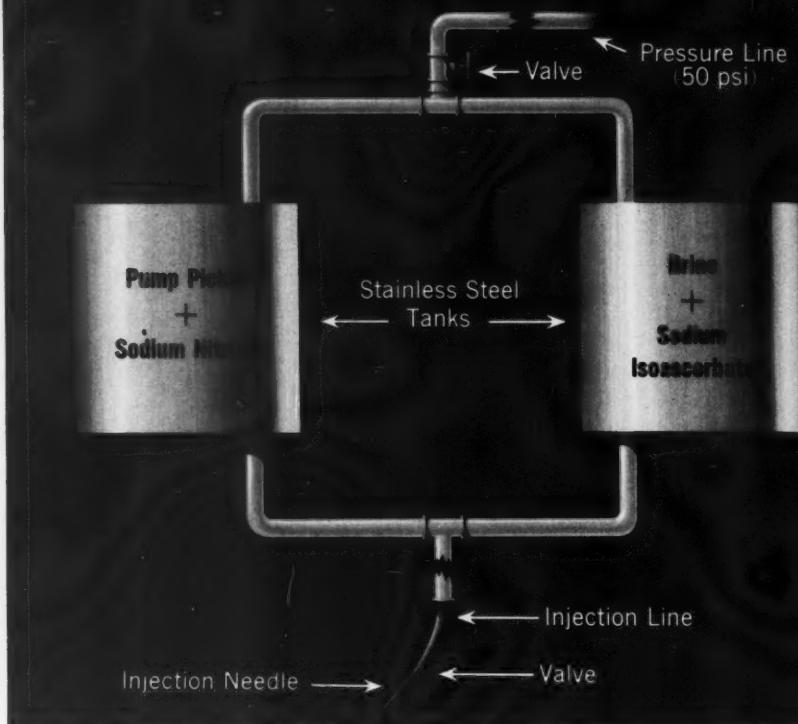
ding Device

ad Splitter

PANY

CH 29, 1958

How to insure that your ham is the one that goes home



Whether you sell whole hams, half hams or ham steaks, you can insure that your products will be at their eye-appealing best when the housewife sees them in your retailer's display case. Here's how—

To Protect Whole Hams...

Pictured above is a new technique that shows promise of being an efficient, economical method for pump pickling ham with Pfizer Sodium Isoascorbate.

This method* is designed to eliminate problems of sodium isoascorbate instability in the presence of sodium nitrite.

As shown in the diagram above, separate solutions are prepared, one a stock 75° salinometer brine solution plus Pfizer Sodium Isoascorbate, and the other a 75° salinometer pickle composed of a standard cure containing salt, cane sugar and sodium nitrite. The mixtures are placed in separate stainless steel tanks joined at the top by a common pressure line and

through outlets on the bottom to a common injection line. The solutions are injected simultaneously at 50 PSI pressure using the artery pump technique.

To Protect Pre-Sliced Ham...

Pre-sliced hams can receive excellent color protection by the simple expedient of surface spraying with a solution of Pfizer Sodium Isoascorbate. The recommended technique is to prepare a 5 to 10 percent solution of Pfizer Sodium Isoascorbate (equivalent to about 6 to 12 ounces per gallon of final solution). The solution should be prepared fresh daily and stored in glass, enamel, aluminum, plastic or stainless steel containers. There are many commercial spray installations available for this type treatment.

Remember, flavor is *not enough* in your products. They must also have eye-appeal for the housewife.

*described in *Food Technology*, 10, 500 (1956)

BUILD SALES! MAIL THIS ACTION COUPON TODAY!

I want to see what Pfizer Sodium Isoascorbate can do for my hams. Please send me work sample of Sodium Isoascorbate and include your Technical Bulletin 94—**Pfizer Products for the Meat Industry**, plus a convenient wall chart for preparing isoascorbic solutions.

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THE NATIONAL

PROVISIONER

VOL. 138 No. 13

MARCH 29, 1958

Asleep at the Scale

The indictment by a federal grand jury at Indianapolis of 15 hog buyers and dealers for alleged weight frauds adds another chapter to an unhappy story first revealed by an investigation made by the U. S. Department of Agriculture.

Packers were the victims of the irregular practices found on the Indianapolis market and a prominent packer, who has been in close touch with the situation, has made the following comment to THE NATIONAL PROVISIONER:

"What concerns me most is that the packers who purchase hogs from dealers are so stupid, and permit something like this to go on for years.

"There is no question that this practice exists all over the country and is a most serious situation. It is true that the packer knows the price he pays for his hogs, but very little does he know about the weight that he receives. It is true that the weight ticket represents the same thing as a check. We accept it as being honest weight, but in this case a certain amount was added to the weights and then the scale ticket was prepared.

"There is no question that the packer did not know the shrinkage from the point of purchase to his own killing floor. Had he known, he would not have supported a deal averaging 5 lbs. per hog. Five pounds per head, based on today's market, is \$1.10. Wouldn't we like to make that sort of profit on a hog?"

Developments at Indianapolis and elsewhere certainly point up the necessity for packers to:

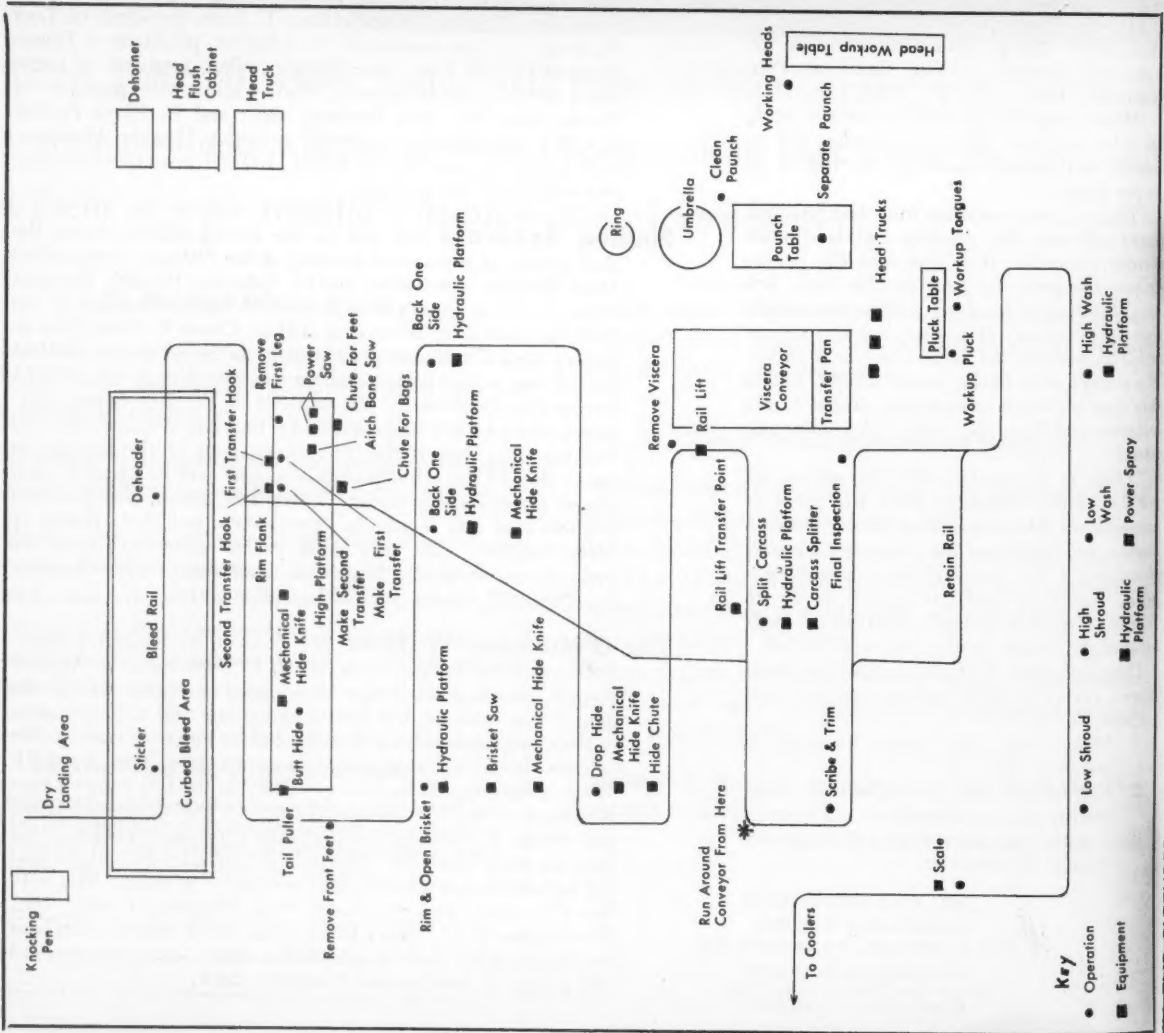
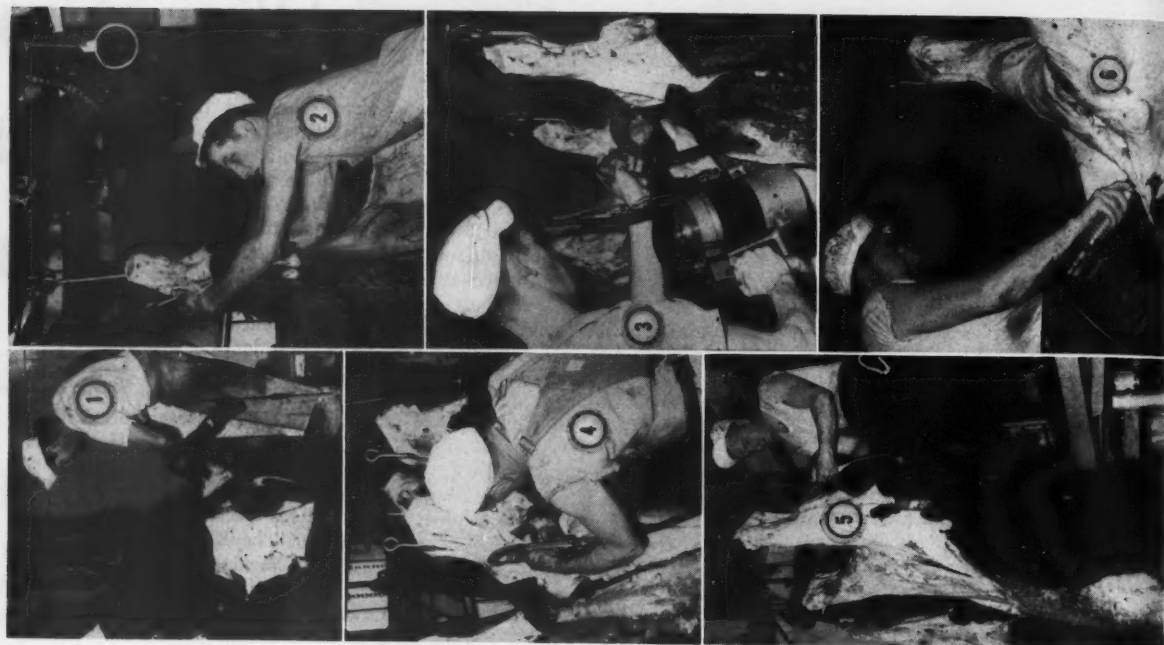
1. Make sure that their livestock is weighed properly.
2. Patronize buying firms which are trustworthy and competent.
3. Control the operations of their own buying departments.

The First Joint meeting ever scheduled by the three major meat packing associations has been set for 9:30 a.m. Friday, April 11, at the Brown Palace Hotel in Denver. Committees from the American Meat Institute, the National Independent Meat Packers Association and the Western States Meat Packers Association will work together at the meeting on matters of mutual interest, such as humane slaughter and meat inspection funds, to arrive at a program of benefit to the industry as a whole. Members of the AMI committee will include: AMI board chairman George Stark, president of Stark, Wetzel & Co., Inc., Indianapolis; Porter Jarvis, president of Swift & Company, Chicago; F. N. Specht, chairman of the board, Armour and Company, Chicago; H. H. Corey, chairman of the board, Geo. A. Hormel & Co., Austin, Minn.; H. H. Meyer, president of H. H. Meyer Packing Co., Cincinnati, and H. H. Huntington, president of Scioto Provision Co., Newark, O.

The NIMPA committee will include: NIMPA president Chris Finkbeiner, president of Little Rock Packing Co., Little Rock, Ark.; T. H. Broecker, president of The Klarer Co., Louisville; George Heil, jr., president of Heil Packing Co., St. Louis; J. J. Swick, president of Copeland Sausage Co., Alachua, Fla., and Frederick Tobin, president of Tobin Packing Co., Inc., Rochester, N. Y. Serving on the WSMFA committee will be: WSMFA board chairman H. Leland Jacobsmuhlen, president of Arrow Meat Co., Cornelius, Ore.; Albert T. Luer, president of Luer Packing Co., Los Angeles; S. N. Chauvet, president of Peyton Packing Co., El Paso, Tex.; Douglas Allan, president of James Allan & Sons, San Francisco; Wade Parker, vice president of Pacific Meat Co., Inc., Portland, Ore., and E. Floyd Forbes, WSMFA president and general manager. Homer Davidson, AMI president, and John A. Killick, NIMPA executive secretary, also will attend the meeting.

Finding Accurate cost will be the overall subject during the final session of the annual meeting of the National Independent Meat Packers Association, set for Saturday through Tuesday, April 19-22, at the Palmer House, Chicago. Presiding at the Tuesday session on accounting will be Cletus P. Elsen, The E. Kahn's Sons Co., Cincinnati, who is chairman of the NIMPA special cost accounting committee and president of the NIMPA Accounting Conference. An analysis of the Accounting Conference surveys will be presented by Franklin Weiland, Weiland Packing Co., Phoenixville, Pa., and a copy of the surveys on No. 1 sliced bacon, frankfurters and beef will be given to each person attending the session. Edward R. Swem, vice president and editor of THE NATIONAL PROVISIONER, and H. L. Rothra of Meat Magazine will view meat packer accounting from the trade press standpoint. Major manufacturers of office business machines will describe available equipment.

The O'Mahoney-Watkins bill (S-1356) to transfer jurisdiction over meat packers from the U. S. Department of Agriculture to the Federal Trade Commission was referred by the Senate this week to that body's agriculture and judiciary committees, with instructions that the bill be reported back to the calendar with any recommendations not later than April 21. While consenting to the month's delay in the full Senate's consideration of the bill, Senators Joseph C. O'Mahoney (D-Wyo.) and Arthur V. Watkins (R-Utah) later expressed confidence that their measure would be approved. To back up their stand that the legislation is necessary, they pointed to a motion filed with the FTC this week by Giant Food Shopping Center, Inc., Washington, D. C., asking that a price discrimination complaint be dismissed for lack of jurisdiction since Giant has acquired 100 shares of Armour and Company stock.



Power Skinning, Lifts, Float Track Used in On-Rail Dressing at Excel

"EXCELLENT" is the performance rating given by the management of Excel Packing Co., Wichita, Kans., to its new Anco "Bovi-mation" rail system for beef. Excel is the first plant to use this method developed in an eastern packinghouse.

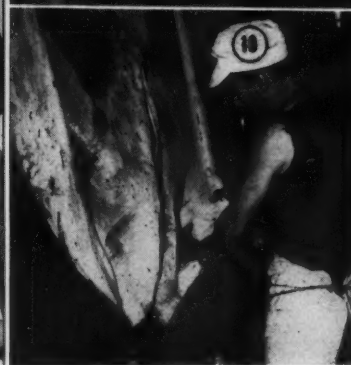
The system required some adjustment in installation, according to S. H. Marcus, president, and although Excel executives visited the eastern plant and obtained a copy of the engineering drawings, they found that they had to fit the system to their own needs. For example, Smith, Brubaker & Egan, the firm's architects and engineers, had to redesign the angle of the eviscerating station three times before the correct angle was attained. It was learn as you go, emphasizes president Marcus.

The need for additional killing ca-

pacity became evident in 1956 when the company completed an expansion program that provided more cooler and shipping facilities (see the NP of July 21, 1956). It had the facilities with which it could serve its customers better by increasing slaughter volume, according to Erv. Priceman, vice president and sales manager.

Before deciding to install rail dressing the advantages of the system were discussed with key butcher personnel. Management stated frankly that adoption of the method would require re-evaluation of the work load of each member of the killing gang, might entail learning new work habits and might involve new assignments. However, it was also pointed out that the system would make the butchers' work easier by eliminating stooping and carcass handling; would reduce hazards since there would be no dragging of carcasses or spreader bars through the flooring area; would eliminate manual pushing of beef, and

IN THE PICTURES: 7. At turn in rail a floor butcher skins and severs front feet. 8, 9 and 10. Using power knife a butcher stationed on a lift platform clears the navel and brisket and opens the brisket with a power saw. 11. One side is backed by butcher on a lift platform. 12. Another butcher on the other side of the rail clears the other side. 13. Hide is dropped by a workman who also clears the neck and foreshank. The legs are not skinned until this point to protect the meat from soiling during the work.





would improve working conditions since the platforms would be free of the soil found in a bed operation.

The butchers were also told that the rail system should improve the competitive position of the company by increasing operating efficiency through the elimination of such non-productive work as landing, dragging the carcass, etc.

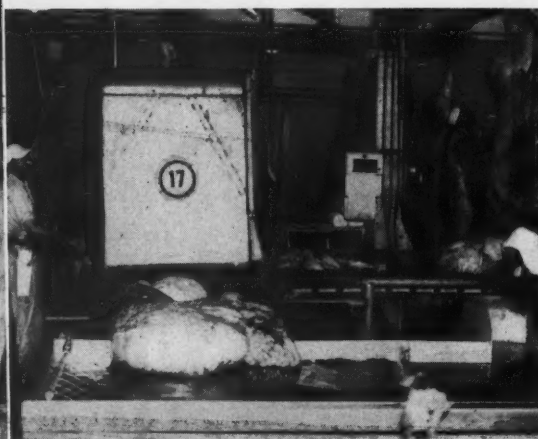
The employees decided to cooperate with management in the adoption of the Bovi-mation system.

In installing the system supplementary equipment was rearranged and additional floor space was added by pushing out the front wall of the killing floor and building a second floor deck to house the electrical distribution and control setup and a knife maintenance shop. During the changeover the firm transferred killing to the Kansas Packing Co.

The new system has been used for approximately seven months and a killing rate of 35 to 40 head per hour has been attained with it. Hide take-off has improved as has the level of butcher workmanship which is reflected in dressed carcass quality. Productivity has been increased by approximately 30 per cent, according to Marcus.

The rail dressing layout snakes through a floor area of 75 ft. x 125 ft. This is about the same amount of space needed for a conventional three-bed operation. The Bovi-mation method utilizes gravity to move carcasses to the work stations; conse-

IN THE PICTURES: 14. Floating rail section at eviscerating station is raised and lowered by a piston to facilitate viscera removal. 15. Viscera are dropped onto inspection table. 16. Splitter on a hydraulic platform moves down to make the complete cut. 17. Hinged pan dumps passed viscera onto separation table; the pan clears the conveyor so condemned viscera can drop into a truck. 18. Work level lighting is provided for workman at the high shrouding station.



quently, the main rail is 16 ft. 4 in. in elevation at the start and slopes at the rate of $\frac{1}{4}$ in. per foot until it is 11 ft. high at the scribing station. At this point the carcass is taken off the monorail traveling spreader and landed on the 11 ft. beef rail.

START: The operating sequence begins with the shackled animals being hoisted onto the bleeding rail from the dry landing area. They are pushed into the curbed bleeding area by the employee who drives the animals into the knocking pen, stuns them with a pistol shot, dumps, shackles and hoists them.

In the curbed area a butcher sticks the animal and skins out the head. The bleeding area is perpendicular to the dry landing area. The bleeding rail is approximately 35 ft. in length. At the end of this straight section another butcher removes the head and dehorns, flushes and places it on the head truck for inspection. The bleed rail then makes a loop so that the animal is parallel with a high work platform and the main dressing rail. At this point the bleeding rail has dropped to 15 ft. 8 in. and the main dressing rail is 16 ft. 4 in. high. The high skinning platform is 30 ft. in length, is made of ribbed steel for safe footing and is 7 ft. 4 in. from the floor. The first butcher skins out the freed front leg, cuts the foot with a portable air-driven saw, marks the crotch, rims the bung, splits the tail and frees the hide tip so that it can be placed in the tail puller.

The freed foot is dropped into a chute that discharges into an inedible charging truck in the basement. Inedible material is trucked to the inedible department by the cleanup man. The sole exception is the gut section of the viscera which is chuted to a station below where it is hand washed and placed in a charging truck.

TRANSFER: The carcass then moves to the first transfer station.

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(Rail stops at the work stations hold the carcass for the butcher. When the butcher is finished with his job, he clears the stop and the carcass glides to the next station.) The second high platform butcher opens the gam and the joint of the hock bone and places the transfer hook in the hock bone opening. The swivel-headed transfer hook is attached to a fixed power hoist.

The hook lifts the carcass until there is slack in the shackle; the butcher then removes the shackle, freeing the second hind leg, and places the shackle on its return rail. He skins out the freed leg and saws the foot with another portable saw, again dropping the foot in a chute.

The carcass moves to the second transfer location which also has a fixed position hoist. At this point the monorail spreaders are returned by a runaround conveyor from the splitting station. The monorail spreader is a heavy triangular frame which is suspended at its apex from a two-wheel carriage. Suspension is by means of a swivel pin which allows the butchers to turn the carcass. Swiveling lipped hooks at the other two points of the triangular spreader are designed to engage the tops of the trolley hooks inserted in the gams.

The second transfer is carried out as follows: The operator moves the spreader into position and inserts the second transfer hoist hook into the freed leg and shifts the weight to this hook by raising it. He then places a trolley hook in the gam of the first leg, engages the trolley frame with the spreader and frees the first transfer hook. (The weight of the carcass is still carried by the second transfer hook.) He places the second trolley on the spreader and raises the carcass until he can insert the hook of this trolley in the gam of the second leg. The weight of the carcass is now supported by the spreader. The fixed position of the transfer hoists and a rail stop expedite these operations.

The operator removes the bag or pizzle, dropping these items in a chute to his rear, and drops the bung. He opens the flank and cuts the atch bone using a B & D power saw when necessary.

SKINNING: The carcass now moves to the butcher who begins hide removal. This butcher, as well as the others who skin, performs his work with an air-powered Jarvis mechanical skinning knife. The butcher ties and cuts the bung and tosses the severed portion into the pizzle chute. He skins the flank on both sides to the navel. He removes the hide back to about 4 in. on the meat of the



19. Fred Leach, killing floor foreman, examines workmanship on carcasses in the main cooler. 20. With all skinning done by mechanical knife, careful maintenance is required from Bill Wiggins, who works in a well-equipped shop. Knives are replaced immediately if a worker complains.

main flank muscle. The next butcher rumps both sides until he clears the tail by about 4 in. He uses a hydraulic tail puller to skin out the tail, disjoints it and trims high bruises.

The rail now makes a 90 deg. turn where a butcher working at floor level skins and severs the front feet but does not skin out the shank. Management has found that leaving the hide on the shank protects the carcass from soiling as it moves past the different platforms. The freed feet are placed in a barrel and are eventually chuted below for rendering. The butcher also rods and ties the weasand.

The rail then makes another 90 deg. turn and brings the carcass to the brisket opening station. Here a butcher on a Le Fiell hydraulic platform opens the balance of the hide. He rims over the hide from the navel, brisket and part of the shoulder and opens the brisket with a Kentmaster power saw mounted to a Thor balancer.

At the next station a butcher on a hydraulic platform skins out the back, shoulder and rosette from the left side and back. The rail makes another 90 deg. turn and another butcher on a hydraulic platform performs the same operation on the other side. The carcass now glides to the hide dropping station where a butcher frees the hide from the neck and shank and drops it into a chute to the hide cellar.

The rail makes another 90 deg. turn and brings the skinned carcass to the eviscerating station which is located on a 180 deg. turn in the rail. A section of the rail at the eviscerator's station is suspended from a hydraulic lift and floats free of the balance of rail system so that it can be moved up or down while the carcass is on the section. This arrangement permits the eviscerator to move the carcass vertically so that he can reach into



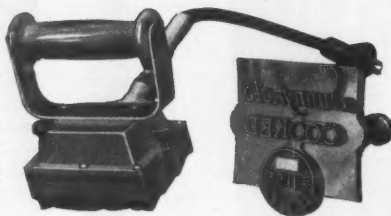
IN NEW OFFICE added during the recent expansion program sit S. H. Marcus, president (at rear), and Erv. Priceman, vice president of the Wichita, Kansas, beef slaughtering firm.

No. 601 INK-ELECTRIC HAM or BACON BRANDER

**WITH CALROD TYPE
HEATING ELEMENT**

Designed for marking ham or bacon after coming out of brine. Thermostat heat control sears and dries ink immediately so that wrapping can be done without danger of smearing.

See us at Exhibit Booth 35
at the NIMPA Convention



Branding dies are interchangeable. Available for use on 110 or 220 volts. Please state voltage required.

Use **EVERHOT** Government Formula
Meat Branding Ink



EVERHOT MFG. CO.
MAYWOOD, ILLINOIS

this pair & one-half of paper producers prods

prospect to maintain adequate **LOIN WRAP** inventory...



PAPERS FOR MEAT PACKERS FOR OVER 50 YEARS

the body cavity and remove the viscera without danger of spilling gut or weasand contents onto the viscera or carcass. The viscera are deposited on an Anco table top viscera inspection conveyor.

SPLIT, CLEAN AND SHROUD: The eviscerated carcass moves to the next station where an operator on a hydraulic platform splits it with a Kentmaster power saw equipped with a Thor balancer.

The rail section at the splitting station is also suspended from a power hoist which can be used to lower it. After the splitting operation the spreader is lowered and the trolleys land on a runoff spur. Transfer is aided by a deflector bar. The trolleys now hang vertically and support the sides directly. The spreader bar glides down to the intake of the runaround finger conveyor that carries it back to the second transfer station.

After gliding down the runoff rail the sides move onto a chain that carries them through the balance of the operations. First, the carcass is scribed and moves by the inspection and trim station. One butcher performs these functions. The viscera from the carcass move on the 6 x 22-ft. inspection conveyor in co-ordination with the carcass and the inspected heads also are trucked to this point; consequently, the MID inspectors have all the parts of the carcass for inspection at one point.

At the high wash station an employee on a hydraulic platform washes the upper portion of the carcass using a blend of low pressure water and air, and an employee at floor level finishes the washing. Another employee on a hydraulic platform shrouds the side to about three-fourths of its length. The next employee shrouds the neck section and weighs and pushes the side into the first of the three-stage carcass chilling coolers. (See the NP of July 21, 1956, for details of this unique chilling operation.)

Because the hide is never skinned off and partially re-wrapped around the carcass, as it is in a bed operation when the animal is drawn up from the floor to the half hoist, the carcass is cleaner and does not need as much washing, Priceman reports.

The inspected viscera discharge onto a hinged pan on which one employee separates the pluck and transfers it to the workup and branding table where it is prepared by one employee. The paunch is chuted by means of the pan, which has a pneumatic lift, to the workup section. One butcher removes the caul fat and pancreas and separates the paunch which he opens and flushes. He

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pushes the gut section and peck into a chute that carries them to the hand slashing and washing section below. Another employe washes the paunch on an umbrella, hangs it on an inspection ring and places it in the scalding.

After tongue removal the heads are moved to the workup table where another employe splits the jaw and frees the temple and cheek meat.

If a set of viscera should be condemned by the MID inspector, the hinged pan is moved upward and a paunch truck shifted into position to receive the material which is trucked to the inedible department.

Excel management is well pleased with the performance of the Bovi-mation line, declares Marcus. It has greatly improved working conditions for the butchers and eliminated stooping, walking, dragging and pushing. The soiling involved in beef slaughtering has also been reduced. By addition of five butchers the killing rate has been increased by 15 head per hour. The firm benefits from a lowering of overhead costs, while the employes gain increased pay since they are compensated on a per head basis.

A number of adjustments had to be made before the plant was functional, Marcus reports. For example, the swiveled section of the transfer hoist hook had to be lengthened. With a short hook the butchers frequently grabbed part of the hoist piston and soiled their hands and the hind shanks with grease. Management also had to develop a system for the care of the mechanical knives used in skinning.

KNIVES: Compressed air capacity was increased by adding two compressors driven by 15-hp. motors. The knives now are driven by a constant pressure of 90 psi. Second, an extra set of Jarvis knives was obtained and rigid maintenance procedure established and made the responsibility of one member of the mechanical crew. He changes the knives for the butchers as needed. He greases and examines all knives at the morning break, at lunch and at the end of the day. He sharpens the knives periodically and, after sharpening, the knives are bathed in oil and brushed clean. High pressure air is used for cleaning.

The mechanic has a complete set of knife parts for immediate repair work. If any butcher complains of a knife's cutting action, he is given another tool. It is much cheaper to repair a knife than to risk poor workmanship, either on the hide or carcass, Marcus emphasizes.

Another advantage of the Bovi-

mation setup lies in its potential for increasing the rate of kill up to about 50 head per hour. There is enough room on the line for additional butchers. Excel management is working on improvements in the line, such as automatic washing, and in these projects, as in the original installation, it has the services of Earl E. Irwin, a consulting methods engineer.

To be ready for expansion in the lines' kill rate, when and as needed, the firm has expanded the refrigeration system by adding a Howe compressor and a 150-head cooler equipped with Gebhardt units.

The expanded killing floor is tiled to splash height (approximately 20 ft.) and has steel sash windows placed above splash height. The drives for the conveyors are housed on the steel beams that support the conveyor systems. A safety type catwalk is used for servicing these units and can be reached only through a locked door. Lighting is of the reflector type and is adjusted to provide maximum illumination at each work station.

The firm has constructed a new building to house its mink food operation. This unit includes a blast freezer and holding cooler which are equipped with Niagara No-Frost units. Insulation in this building is Styrofoam and the ceiling is constructed of Transite.

A Link-Belt vibrating screen has been installed to dewater paunch manure. This screen discharges into a hopper that dumps into a truck. The hopper permits the accumulation of the dewatered material without tying up the utility truck used for trash hauling, etc.

The major equipment components for the Bovi-mation beef rail dressing system were furnished by The All-bright-Nell Co., which is licensed by the inventing eastern packer to manufacture this equipment.

Suit Over Hide Puller

A suit has been brought in the U. S. district court at Toledo, Ohio against F. J. Arend & Son and Cincinnati Butchers' Supply Co. by Canada Packers Limited, the owner of a United States patent on a hide puller, and The Globe Company, its exclusive licensee, for infringement of the Can-Pak patent on the hide puller. The January 18, 1958 issue of THE NATIONAL PROVISIONER described and pictured a beef killing setup recently put into operation by F. J. Arend & Son under the title 'On-the-Rail Beef Dressing.' The article showed various photographs of and emphasized the hide puller which forms an important part of this system.

'Name-the-Chimp' Contest Set to Promote Sausage

A national consumer promotion of sausage in the form of a "name-the-chimp" contest has been scheduled for May 1 through June 30 by the food casings division of Visking Co., Chicago, a division of Union Carbide Corporation.



THE CHIMP

More than 300 prizes, including a ranch home and fully-equipped kitchen as first prize and two cars as second prize, will be awarded by Visking. Entry blanks will be enclosed in sausage packages marked with a special, attention-getting orange sticker.

"This contest should top last year's counterpart in which some 400,000 entries were received," predicted W. R. Hemrich, advertising manager for the food casings division of the Visking Company.

Hemrich said the chimp's photo plus a complete run-down of the prizes will appear in double-page black-and-white ads in major consumer magazines. *The Saturday Evening Post* will carry the ad May 10, followed by *Life*, May 19, and the June issue of *McCall's Magazine*, out May 28. Visking's agency, Edward H. Weiss & Co., Chicago, also has slated ads for several meat and grocery trade magazines.

Theme of the contest will be christening a baby chimpanzee pictured in the ads. Purpose of the promotion is to increase the sales of sausage products. Packers will be provided with entry blanks, ad mats, TV film strips and point-of-sale material such as gummed stickers and window strips.

A deluxe pre-tailored home, made by Plymouth Homes Corp., Plymouth, Ind., featuring four bedrooms, two bathrooms with Eljer fixtures, family room, Westinghouse all-electric kitchen and laundry and Lennox heating and air conditioning, will go to the first prize winner. It will be built on the winner's lot anywhere in the U.S. by Leonard W. Besinger, creator of the Meadowdale model housing development located in Carpentersville, Ill.

The second prize winner will receive two Studebakers—a Scotsman station wagon and a two-door sedan. Third prize is a Kimball console piano, and the next two prizes are motor-driven children's play cars.

Hide Convention Panel to Discuss New Developments

Three packing company representatives will serve as members of a panel that will discuss new developments in hides on Tuesday morning, April 8, during the spring convention of the National Hide Association at the Belleview-Biltmore, Belleair, Fla.

They are Sam Grow of The Rath Packing Co., Waterloo, Ia.; Darrell (Squire) Riddle of Wilson & Co., Inc., Chicago, and Gerald (Bud) Pearson, Spencer Packing Co., Spencer, Ia. The Spencer firm was the first meat packing company to install a hide fleshing operation.

Moderator of the panel will be Merle A. Delph, M. A. Delph Co., Inc., Indianapolis. Other members will be Jewett J. Neiley, vice president in charge of hide buying, Endicott Johnson Corp., and Cecil Powell, director of the Tanners' Hide Bureau.

Among developments to be considered by the panel, in addition to fleshing, are the new brine process of preserving hides and the use of systemic chemicals in grub control.

All business sessions of the two-day convention are scheduled for Monday, April 7. The Tanners' Council will meet at the same hotel immediately after the NHA convention.

AMIF Booklet Answers Some Starter Culture Questions

Answers to many of the important questions asked about the use of a starter culture in sausage manufacture are included in the American Meat Institute Foundation's new Circular 41, "The AMIF Sausage Culture: Background, Questions, Answers."

The Foundation believes that the booklet will be of general interest, especially in view of the work now being done by the AMIF on the use of the starter culture in the manufacture of pork roll, Lebanon-type bologna and fermented products.

The circular notes that the starter culture (commercially available from Merck & Co. in powder form under the name "Accel") has been variously received by the industry with feelings of doubt, suspicion, hesitancy, indifference, acceptance and enthusiasm, but says that a growing list of companies employ the culture in their regular line of fermented sausage.

The new booklet answers such questions as: "If I use the starter culture, will I lose the distinctiveness of my product?" "What is meant by chance inoculation?" "What is tanginess in sausage?" "What types of sausage can be made with the AMIF

starter culture?" "Will the culture improve the stability of the product?" "Are periococci harmful to human health?" "Why add dextrose to the emulsion?" and "What is the best processing schedule?"

Food Industry Training Problems to be Discussed

Training problems and techniques peculiar to the food processing industry will be discussed at a special food processing group meeting to be held on Monday, May 5, as part of the 14th annual conference of the American Society of Training Directors in Washington, D. C.

Clyde S. Hartlove of The Wm. Schludenberg-T. J. Kurdle Co., Baltimore, is chairman of the food processing meeting. Skill training, cost reduction, pre-supervisory training and management development will be covered.

"Skills for 1968" is the overall theme for the ASTD conference which will open on May 5 and continue through May 9.

No Sausage Aboard Ship So This Cook Wouldn't Sail

A ship's cook being tried in Grimsby, England, for refusing to sail on a trawler told the court he balked because he couldn't find any sausage, his favorite food, on the vessel's list of supplies, according to an International News Service report.

After being fined \$8.40 for disobedience, Taffy Davies announced he would seek a job ashore where sausage is always available.

South Carolina 'Meat Days' Promote Products of State

The first in a series of "Meat Days" planned to promote beef and pork produced and processed in South Carolina was held recently at Colonial Stores in Walterboro, S. C. The project is sponsored by packers, livestock producers and retailers.

A country-cured ham was presented to Walterboro Mayor Harold Sweat by B. R. Smith, president of the South Carolina Livestock Council, in ceremonies opening the two-day event. Meat specialists from Kingan Inc., Orangeburg, and Greenwood Packing Plant, Greenwood, were in charge of special exhibits where they demonstrated to shoppers the various cuts and grades of beef and pork.

MID Rule on Ingredient Listing is Liberalized

Meat Inspection Division Memorandum 257 liberalizes the rule for listing ingredients on labels in the following manner:

"When two meat ingredients comprise at least 70 per cent of the meat and meat by-product ingredients of a formula and when neither of the two meat ingredients is less than 30 per cent by weight of the total meat and meat by-products used, such meat ingredient may be interchanged in the formula without a change being made in the ingredient statement on labeling materials, provided that the word 'and' in lieu of a comma shall be shown between the declarations of such meat ingredients in the statement of ingredients."



MACHINE-WRAPPING of fresh meat with Videne TC, new polyester packaging film developed by The Goodyear Tire & Rubber Co., is demonstrated (left) on semi-automatic unit at firm's development laboratories, while model at right displays tray of wrapped meats. Designed as a wrap for fresh or frozen meat, poultry and other food, film is an oriented, thermoplastic coated material that is heat-shrinkable within a controlled temperature range. It is heat-sealable and has enough rigidity and dimensional stability to be run on commercially available packaging machines. Film, which can be embossed and printed, will be supplied in clear or satin finish. Limited production is underway at Goodyear's facilities in Akron, O. Company has announced plans for construction of a \$9,000,000 plant at Apple Grove, W. Va., to manufacture the material. New plant is expected to be in full production by spring of 1959.

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NOW...

there's a new
and better
way to cure
ham, bacon,
sausage and
canned meats

...developed by qualified research, and proved successful
in actual use by one of America's leading packers.....



Revolutionary process uses SUCARYL[®] for curing meat products

More efficient new method leads to a better-looking,
better-tasting product.

Now Abbott Laboratories announces a new and better way to cure ham, bacon, sausage and canned meats. This new process uses Sucaryl, Abbott's non-caloric sweetener, instead of sugar as a curing ingredient. Full technical data are available with the coupon below. Here are four important reasons why this new discovery presents such a dramatic opportunity to packers—

1. *Sucaryl-cured meat tastes better.* Two different taste panels tested the product for a two-year period, and confirm this.
2. *Sucaryl-cured meat looks better.* Both cooked bacon and ham have a better, more stabilized color.
3. *Sucaryl-cured bacon behaves better.* It doesn't turn dark brown when cooked, or give a "burnt" flavor. Nor does Sucaryl-cured bacon stick to the pan; it can't, because it doesn't caramelize. Residual liquid bacon fat is clearer, cleaner, and more acceptable for re-use.
4. *Sucaryl saves handling.* It saves storage space, because it's less bulky than sugar. You handle and store just one 100-lb. drum of Sucaryl instead of thirty 100-lb. bags of sugar.

For qualified technical data fully describing Sucaryl's performance in the meat-curing process, send coupon below to Chemical Sales Division, Abbott Laboratories, North Chicago, Illinois. On request, we will also send you an experimental supply of Sucaryl for your own test purposes.

Please send complete technical data on Sucaryl's role in the meat-curing process:

Name _____ (Please Print)

Firm Name _____

Address _____

City _____ Zone _____ State _____

Your Title _____

() Check here if you wish to receive an experimental supply of Sucaryl for your own test purposes.

NEW SUCARYL® PROCESS AN IMPORTANT FORWARD STEP IN THE CURING OF MEATS

For more than three years, Abbott Laboratories, in conjunction with a leading packer, has been working on the application of Sucaryl to the curing of a variety of meat products. All indications are that Sucaryl will play an increasingly important part in the curing of meats. Full approval for the use of cyclamate in the curing of bacon has already been granted by the Meat Inspection Division of the U.S. Department of Agriculture.

No newcomer to the food industry, Sucaryl has received national recognition as an ideal calorie-free sweetener. Because it is completely stable to both heat and cold, and entirely compatible to both natural and artificial flavors, it has found wide acceptance among canners and packers of diet fruits and among bottlers of diet soft drinks. Food technologists have found that Sucaryl penetrates faster, leaves the product firmer and more attractive, and gives a much better taste. Both bottlers and canners find Sucaryl easy to use—it requires no special equipment or technology.

Intensive investigation and actual use by a leading meat packer reveal that this non-caloric sweetener is an ideal ingredient for the curing of certain meats. Sucaryl has 30 times the sweetening power of sugar, yet leaves no bitter aftertaste in normal concentration. Use coupon at bottom of preceding page to secure complete technical data on Sucaryl's performance in the meat-curing process, and a supply of Sucaryl for your own test purposes. Chemical Sales Division, ABBOTT LABORATORIES, North Chicago, Illinois

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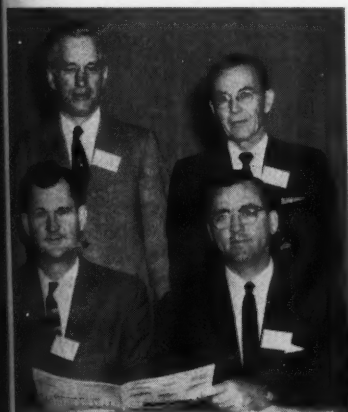
The Meat Trail...



SEATED AT SPEAKERS' table during luncheon session (l. to r.) are: GIMPA director Lowell Downing, Lowell Packing Co., Fitzgerald, Ga.; GIMPA secretary Lee Newton, T & T Packing Co., Macon; E. E. Ellies, Tee-Pak, Inc., Chicago, featured speaker; GIMPA director Frank Thompson, Southern Foods, Columbus; GIMPA president James Beavers, Beavers Packing Co., Newnan; GIMPA vice president Charlie Robbins, Robbins Packing Co., Statesboro; A. Dewey Bond of Washington (D.C.) office of American Meat Institute, and Robert L. Redfearn, Redfern Sausage Co., Atlanta, a director and former president of Georgia association.

Beavers Renamed President of Georgia Packer Group

More than 100 representatives of over 60 independent meat packing firms from all sections of Georgia gathered in Atlanta's Dinkler Plaza Hotel for the semi-annual meeting and third anniversary celebration of



RE-ELECTED OFFICERS of the Georgia association are, seated: James Beavers (left), president, and Charlie Robbins, vice president. Standing are George Rogers (left), treasurer, and Lee Newton, secretary.

the Georgia Independent Meat Packers Association. The GIMPA members re-elected the 1957 officers to serve again in 1958.

These officers are: president, JAMES BEAVERS, Beavers Packing Co., Newnan; vice president, CHARLIE ROBBINS, Robbins Packing Co., Statesboro; secretary, LEE NEWTON, T & T Packing Co., Macon, and treasurer, GEORGE ROGERS, Rome Provision Co., Rome.

The all-day program included addresses by specialists in various phases of the industry. "Trends in Hog Production" was discussed by WALTER

MONTGOMERY, southeastern regional livestock manager for Ralston-Purina Feeds, and "Operation Marketbasket" was presented by E. E. ELLIES, vice president of Tee-Pak, Inc., Chicago. A panel of five leading Georgia retail grocers discussed "Packer-Retailer Partnership in Selling More Meat at the Counter," moderated by DEXTER GATEHOUSE, executive secretary, Georgia Retail Grocers Association.

PLANTS

The H. A. Smith Packing Plant, Port Huron, Mich., division of National Food Stores, Inc., processed approximately 17,000,000 lbs. of meat

and meat products in 1957, and sales totaled about \$6,000,000, according to CARL J. LASHER, plant manager. The plant was built originally to supply the H. A. Smith Markets. When National purchased the Smith chain, the packinghouse operation was expanded until the plant now employs 80 full-time persons and supplies about 50 per cent of the meat needs of 100 National stores in Southern Michigan, Lasher said.

The Edelmenn Provision Co., Cincinnati, is building a new loading dock, machinery room, cooler and sausage kitchen. The improvement program will cost the company approximately \$100,000.

Joseph Malecki, Inc., Buffalo, N.Y., has discontinued the slaughter of cattle and hogs for an indefinite period, the company announced.

John Kuhni & Sons, Inc., Provo, Utah, is constructing an addition to its office and also is planning to build a warehouse for wholesale feed supplements.

Crown Meat & Provision Co., Minneapolis, has added 4,000 sq. ft. of refrigerated space to its facilities.

E. B. ISAKSON has announced plans to open a meat processing plant in Oakes, N. D., on April 1.

A \$175,000 expansion program is underway at Leo's Quality Foods, Los Angeles, PERRY N. ROWE, general



OLD-TIME STAGE coaches of Packers' Central Distributing Co., Inc., Vernon, Calif., have proved highly successful in attracting youngsters and parents to retail markets handling company's "Bar M" brand products, says E. W. Carpenter, chairman of the board and general manager. Company has two replicas of horse-drawn vehicles used in late 19th century by Arizona stage coach line. They appear at retail markets on Saturdays to give rides to young Wild West fans. Packers' Central Distributing Co. manufactures sausage, processes pork products and slices bacon. J. Y. Hunsberger is production manager. About 200 self-employed truck peddlers who own shares in firm buy product for cash at plant and sell to independent markets in area extending from Santa Barbara, Calif., to Imperial Valley and from coast to Arizona line. Photo shows coach with young passengers at Box Market, Whittier, Calif.

manager, has informed the NP. Present plant capacity will be doubled. LEO A. COHEN is president of the firm.

Tolman's Meat Processing, Hamilton, Mont., plans to add a 12 x 15-ft. freezing room.

B. Rosen & Sons, Inc., has moved to larger quarters at 2310 12th ave., New York City.

Plat Packing Co., Denver, has installed a new \$10,000 Cryovac packaging line.

Michigan Beef Co., Lansing, Mich., is adding three new freezers. The firm plans to begin processing beef patties and veal patties in the near future, according to R. J. KIEBLY.

New general and executive offices are being built by Philadelphia Boneless Beef Co., Philadelphia.

A new processing room and freezer are being added by Beverly Wholesale Meat, Salina, Kans.

Superior Packing Co. plans to move about September 1 into its new \$450,000 plant at 1000 W. Pershing rd., Chicago. The firm now is situated at 4119 S. Union ave., Chicago.

JOBS

THOMAS B. MITCHELL and EDWARD HUDSON have been appointed division sales managers for William Underwood Co., Watertown, Mass., JAMES D. WELLS, general sales manager of the meat canning firm, announced. Mitchell will be eastern division sales

manager, with headquarters in Watertown. Hudson will be central division sales manager, with headquarters in Cincinnati.

R. L. HERRMANN has been named manager and superintendent of V. W. Joyner & Co., Smithfield, Va. He succeeds J. C. CALLAWAY, who died last October. The Joyner firm, a division of Swift & Company since 1926, produces Smithfield aged hams, bacon and shoulders. Herrmann has been associated with Swift since 1945, when he started as a salesman with St. Louis Independent Packing Co. He worked in Chicago and Des Moines before becoming head of sales at Smithfield in 1956.



R. HERRMANN

JOHN SCHLINDER has joined Coast Packing Co., Vernon, Calif., as master mechanic. For the past ten years, he conducted his own engineering and packinghouse equipment sales business.

S. J. WOOD, formerly of the Roanoke branch of Wilson & Co., Inc., has been named manager of the Tampa branch, succeeding D. S. WESCOTT, retired. New manager at Roanoke is LLOYD A. DESKINS, formerly car route division sales manager at Albert Lea, Minn. In another



NEW ACTING president of Meat Industry Supply & Equipment Association is Charles W. Hess (right), president of Speco, Inc., Schiller Park, Ill. He was named by MISEA board to succeed Ivan J. Potts (left), who recently became director of membership relations for National Independent Meat Packers Association. Annual meeting of MISEA will be held in Palmer House on Friday, April 18, preceding NIMPA's April 19-22 annual meeting in the same hotel.

promotion, W. F. QUINN, manager of the Wilson branch at Cambridge, Mass., was named to the staff of E. D. CARROLL, Boston district manager.

The appointment of JAMES J. CARROLL as national director of chain store sales and development for Stahl-Meyer, Inc., New York City, has been announced by F. J. GUTHERIE, general sales manager. Carroll also will be in charge of an expanded sales training program. SIDNEY



J. J. CARROLL

R. KORN is replacing Carroll as the company's Metropolitan New York sales manager. Korn formerly was district manager at Westchester, N. Y.

TRAILMARKS

Lieut. Gov. JOSEPH W. HENKLE, SR., of Kansas will represent Gov. GEORGE DOCKING in presenting the first "Kansas Meat Packer of the Year" award during the annual meeting of the Kansas Independent Meat Packers Association on Sunday, April 13, in the Broadview Hotel, Emporia. The presentation will be made during the annual dinner at noon.

Employees of Dallas City Packing Co., Dallas, Tex., presented an electric typewriter recently to the William B. Carrell School in Dallas for the use of handicapped pupils. An electric iron, dryer, ironing board and miniature piano also were given to the H. S. Thompson School for its handi-



KICKING OFF 1958 merchandising program of Reliable Packing Co., Chicago, for new "easy-carve" boneless ham and portioned hams were (l. to r.): Crosby Brownson, member of packaging committee; Gary Schild, assistant to general superintendent; Dan O'Connor, sales manager; Richmond Unwin, assistant to president; John Pinta, general superintendent, and Sidney Clayton, president of Sidney Clayton & Associates, Chicago, advertising agency for Reliable. Unveiling took place at meeting of Reliable marketing and sales representatives at Golden Oak Restaurant in Chicago. "Easy-carve" ham has center and aitch bones removed but retains ham shape. Portioned hams of 5 lbs. to 8 lbs. are designed for consumers who prefer whole hams but don't want left-overs from meal. Some of advertising and point-of-purchase material to be used in 1958 campaign is displayed on wall above.

capped youngsters. The gifts were purchased with a Christmas collection at the plant. The presentations by the out-of-season "Santas" were covered by the Dallas newspapers.

The Rath Packing Co., Waterloo, Ia., is among the sponsors of the fifth annual Northeast Iowa Science Fair, scheduled for April 12 at Iowa State Teachers College. High school students will compete for scholarships and other awards.

"Why We Lose Customers" was discussed by CHRIS E. FINKBEINER, president of Little Rock Packing Co., Little Rock, Ark., at the 27th annual conference of the National Retail Credit Association's District 7.

C. J. LONG, superintendent of the Edmonton (Alta.) plant of Canada Packers, Ltd., recently was elected to the top position in the Alberta Shrine organization. He was named potestate of Al Azhar Temple of the Mystic Shrine of Alberta at the group's annual meeting in Calgary.

Universal Food Brokers of Los Angeles has been appointed to distribute the complete line of Patrick Cudahy, Inc., Cudahy, Wis., in Southern California and Arizona.

W. B. BRYAN, president of Bryan Brothers Packing Co., West Point, Miss., has been elected president of the Clay County Fair Association.

A party at the Armour and Company plant in Kansas City recently marked the retirement of Dr. LEN-

LEY T. HOPKINS as assistant inspector in charge of federal meat inspection in Greater Kansas City. Dr. Hopkins will continue to edit the *Veterinarian Journal*. He also is secretary-treasurer of the National Association of Federal Veterinarians.

DEATHS

OTTO G. ARNOLD, 67, president of Sanitary Sausage Co., Minneapolis, has passed away. The widow, ETHEL, who is vice president of the company; a son, HEINZ, and two daughters survive.

ROBERT J. COLINA, 73, president of Kennett-Murray & Co., livestock order buying firm, died recently. He estab-

lished Kennett, Colina & Co., Cincinnati, in 1919 as a subsidiary of Kennett-Murray & Co. and became president of the parent concern about 15 years ago. The company has offices in about 60 cities.

JEREMIAH J. SHEEHAN, 60, assistant manager of the finance department, Armour and Company, Chicago, died March 22.

CHARLES O'BRIEN, 62, who operated Charles O'Brien Packing Co., Tulsa, Okla., for many years until illness forced his retirement, died March 23. The widow, three sons and five daughters survive.

JAMES A. SCOTT, 75, founder of a packing plant bearing his name in Augusta, Ga., died March 21.

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COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES



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GRAND CHAMPION hog at London (Ohio) Barrow Show brought highest price ever paid for champion hog in that state, according to Jack Waldo of Waldo Brokerage Service, Sandusky. Animal was purchased by brokerage firm for The Val Decker Packing Co., Piqua, O., and John Krauss, Inc., Jamaica, N. Y. Price was \$2.60 a pound, or total of \$559. Prize animal is shown with Charles Wright (right) of brokerage firm and unidentified man. Purchase is part of buyers' program to encourage Ohio producers to raise meat-type hogs.

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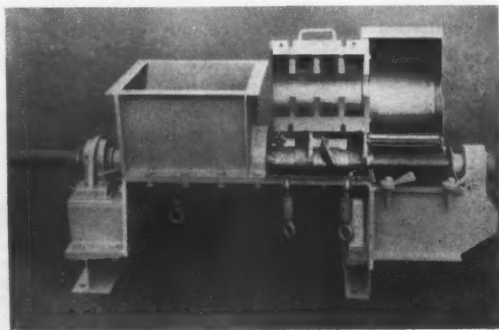
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NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

NEW SANITARY PREBREAKER (NE 503): For the food processing industry, this machine provides a method of coarse breaking, crushing or shredding a wide variety of tough and bulky organic and in-



organic materials. Through the use of optional discharge orifice plates, the maximum size of the end product can be controlled within close limits. The absence of sharp knives in the prebreaker design eliminates the need for frequent resharpening or replacement of these wearing parts. Further operating cost reductions result from the rugged, heavy-duty construction and the slow speed, high-torque principle that permits high capacity operation with low horsepower. Made by the Rietz Manufacturing Co. in West Chester, Pa., or Santa Rosa, Calif.

DELIVERY TRUCK REFRIGERATION UNIT (NE 502): A unique feature is an all-electric sys-



tem which assures greater dependability, less maintenance and longer life of the unit; provides uniform refrigeration capacity regardless of truck or engine speed. The Construction Machinery Co., Waterloo, Ia., states that its all-electric system permits using 110-volt single-phase current for standby operations. Coldmasters are available in three types of space-saving mountings to fit any truck body. The capacity

of all three types ranges from 12,000 btu. per hour at 85° F. to 10,000 btu. per hour at 120° F.

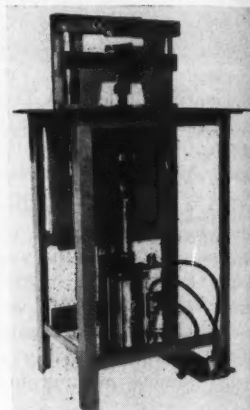
HYDROLYZED VEGETABLE PROTEIN FLAVORING (NE 497): This product, especially designed to meet specific flavoring needs in the meat packing industry, is manufactured by the Hercules Powder Co., Wilmington, Del. Called "Triple-H Seasoning," the new product is for use with meats, where it will enhance the natural characteristics of products not subjected to the high temperatures generally encountered in the canning industry.

SOURCES for all kinds of equipment and supplies used in the meat plant can be found in the PURCHASING GUIDE FOR THE MEAT INDUSTRY, a PROVISIONER publication.

HIGH SPEED LARD PUMP (NE 507): The principal features of this pump are the 7.7 gallons per minute and only 20 lbs. of pressure, even flow, self-priming and oilless bearings. Safety features of this pump manufactured by The C. Schmidt Co., Cincinnati, O., incorporate a ½-hp. motor with overload protector. Pump is mounted on a heavy-gauge steel base and is designed not to vibrate.

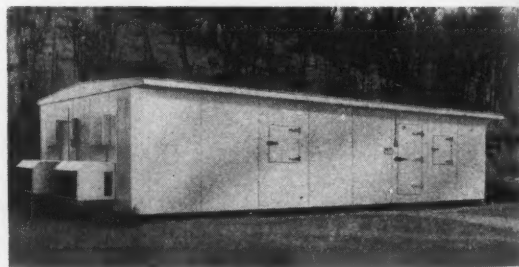
MULTI-UNIT PACKAGING MACHINE (NE 511): The machine is designed to use cellulose bands, and fits the seamless band over the products combining them into a secure single package. Developed by Tee-Pak, Inc., Chicago film firm,

the machine production rate is 20 units a minute for most applications. One



of the unusual features is that the tension of the band can be closely controlled by the operator.

PRE-FABRICATED ALUMINUM OUTDOORS FREEZERS AND COOLERS (NE 494): The Polar sectional freezers and coolers have the advantage of being expandable and movable and refrigerated space can be increased by adding sections, or the unit can be disassembled and moved to a new location. This Polar refrigerated warehouse is 40x



18x8-ft. and is equipped with two 3-hp. refrigerating units. Manufactured by Refrigeration Engineering Co. of Montgomery, Minnesota.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only. (13-29-58).

Key Numbers
Company
Name
Street

ALL MEAT . . . output, exports, imports, stocks

Meat Output Steady; 11% Below 1957

Meat production under federal inspection for the week ended March 22 at 352,000,000 lbs. held steady with volume produced the week before, but lagged 11 per cent below last year's output of 396,000,000 lbs. for the same March week. Meat production so far this year has been consistently smaller each week than last year. Slaughter of all meat animals, except that of hogs was up from the week before, but below last year. Cattle slaughter was 12 per cent, or 42,000 head smaller than a year ago, while hog kill was off 28,000 head for the week and 115,000 for the year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
March 22, 1958	322	177.7	1,142	150.3	
March 15, 1958	320	176.0	1,170	152.2	
March 23, 1957	364	203.3	1,255	164.5	

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
March 22, 1958	123	12.9	230	11.3	352
March 15, 1958	119	12.5	225	11.0	352
March 23, 1957	155	16.5	240	11.8	396

1950-58 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.
1950-58 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)				
Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
March 22, 1958	1,005	552	235	132
March 15, 1958	1,000	550	234	130
March 23, 1957	1,002	559	235	131

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
March 22, 1958	190	105	103	49	—	39.9
March 15, 1958	190	105	103	49	—	40.9
March 23, 1957	190	106	101	49	14.6	43.7

U. S. Meat Imports Rose 49% Last Year To New Record

United States imports of meat and meat products in 1957 rose 49 per cent over such imports in 1956 to reach a record 384,000,000 lbs. The sharp increase over the 1956 low of 258,159,000 lbs. was due almost entirely to a rise in beef imports from 111,860,000 lbs. in 1956 to 232,461,000 lbs. last year. Imports of other meats also rose sharply, while those of pork fell 5 per cent.

Strong U. S. demand and slightly lower production in 1957 encouraged beef and veal imports. Expanded shipments of boneless beef from New Zealand, Canada, Ireland, and Australia, plus increased carcass beef imports from Canada in the second part of the year were the most important features of the beef trade in 1957. U. S. beef and veal production is expected to decline slightly again in 1958, and imports are expected to hold their 1957 levels.

Moderate U. S. pork prices in 1957 did not encourage imports. Slightly lower U. S. production in the open-

ing months of 1958 strengthened prices and is expected to encourage pork imports.

U. S. imports of meat and meat products, 1956-57 are listed below on a product weight basis as follows:

	1956	1957
Beef and veal:		
Fresh, from beef	5,140	32,869
Fresh, from veal	245	4,355
Canned beef	72,727	95,285
Pickled, cured beef	8,304	10,843
Boneless beef	25,444	88,635
Total beef, veal	111,860	232,461
Pork:		
Fresh, or frozen	32,962	23,081
Hams, shoulders, bacon ¹	94,605	96,976
Other, pickled, salted	11,119	12,085
Sausage, except fresh	708	888
Total pork	139,394	133,030
Lamb and mutton:		
Fresh, or frozen	1,372	3,543
Other, canned, prep. or preserved meat	5,532	15,180
Total meat imports	258,159	384,214

¹Includes canned product.

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia in Jan. 1958-57, as reported by the USDA, in 00's:

	Cattle	Calves	Hogs	Sheep
State	'58 '57	'58 '57	'58 '57	'58 '57
Ala.	22.0 22.0	6.4 8.0	68.0 72.0	0.1 ..
Fla.	38.0 39.0	14.7 18.0	67.0 77.0	0.1 0.1
Ga.	40.0 41.0	12.8 11.8	184.0 207.0	0.1 0.1
Tot.	100.0 102.0	33.9 37.8	319.0 356.0	0.3 0.2

AMI PROVISION STOCKS

Pork stocks as reported to the American Meat Institute, totaled 162,700,000 lbs. on March 15. This volume was 34 per cent below the 248,300,000 lbs. in stock on about the same date a year earlier.

Stocks of lard and rendered pork fat at 38,100,000 lbs. compared with 70,500,000 lbs. in stock on about the same date last year.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

	Mar. 15 stocks as percentages of inventories on	Mar. 1	Mar. 16
	1958	1958	1957
Hams:			
Cured, S.P.-D.C.	123	81	
Frozen for cure, S.P.-D.C.	83	47	
Total hams	97	58	
PICNICS:			
Cured, S.P.-D.C.	100	63	
Frozen for cure, S.P.-D.C.	103	39	
Total picnics	102	45	
BELLIES:			
Cured, D.S.	103	23	
Frozen for cure, D.S.	107	230	
Cured, S.P.-D.C.	100	80	
Frozen for cure, S.P.-D.C.	105	78	
OTHER CURED MEATS:			
Cured and in cure	162	53	
Frozen for cure	104	56	
Total other	163	54	
FAT BACKS:			
Cured, D.S.	100	43	
FRESH FROZEN:			
Loins, spareribs, neckbones, trimmings, other—Total	114	59	
TOT. ALL PORK MEATS	103	66	
LARD & R.P.F.	95	54	

Meat Index Sets New High

Meat prices, rising sharply in the week ended March 18, pushed the wholesale price index on the commodity to 106.1, its highest level on record. This index represented an advance of 1.5 percentage points over the previous week. The average primary market price index, rising less rapidly, moved up to 119.7, a new high for the general list of consumer commodities. The same indexes for the corresponding week of last year were 83.9 and 116.9 per cent, respectively.

FEB. KILL BY REGIONS

United States federally inspected slaughter by regions in Feb. 1958, with totals compared, in 000's:

Region	Cattle	Calves	Hogs	Sheep & Lambs
N. Atl. States	104	81	455	158
S. Atl. States	37	31	255	..
N.C. States—East.	276	173	1,165	98
N.C. States—N.W.	307	79	1,570	333
N.C. States—S.W.	126	13	376	53
S. Central States	124	58	388	49
Mountain States	92	3	77	112
Pacific States	153	31	172	133
Totals, Feb. 1958	1,309	468	4,453	940
Totals, Jan. 1958	1,630	547	5,531	1,081
Totals, Feb. 1957	1,488	550	4,985	1,091

Other animals slaughtered under Federal inspection, (number of head): Feb. 1958—horses, 7,944; goats, 9,554; Feb. 1957—horses, 11,490; goats, 6,285.

Data by Agricultural Research Service.

PROCESSED MEATS . . . SUPPLIES

Record Cattle Run in Canada Last Year; Beef, Veal Gain Offset By Dip in Pork, Lamb

The Canadian livestock and meat industry enjoyed an active period last year, with movement of live animals to slaughter generally brisk at higher prices than the year before, according to a Dominion Department of Agriculture report. Marketings of livestock were at high levels, with sales of cattle setting a new record of 2,570,891 head. Total output of meat was nearly the same as in 1956, due to a substantial rise in beef, a small increase in veal, which almost offset declines in pork, and lamb and mutton production.

Meat production at inspected plants in Canada last year totaled 1,955,869,000 lbs. warm carcass weight as against 1,959,727,000 lbs. the year before. Of the 1957 total, 1,004,290,000 lbs. were beef, 113,438,000 lbs. veal, 812,156,000 lbs. pork and 25,185,000 lbs. lamb and mutton. Output of the same meats in 1956 was 927,410,000 lbs., 109,702,000 lbs., 896,527,000 lbs., and 26,087,000 lbs., respectively.

Cattle slaughter last year under inspection numbered 1,986,251 head compared with 1,874,363 in 1956. Calf kill was 887,102 head as against 891,615 the year before. Hog slaughter fell off considerably to 4,971,477 head from 5,548,289 in 1956, and that of sheep and lambs declined to 581,903 head from 599,974 head the year before.

Canada's livestock population as of

December 1, 1957 consisted of 10,293,000 cattle and calves, down from 10,404,000 a year earlier; 5,160,000 hogs, up from 4,561,000; and 1,111,500 sheep, up from 1,078,500 a year earlier.

Dominion exports of cattle to all countries in 1957 numbered 375,673 head as against 52,604 in 1956. Of the 1957 total cattle exports, 372,442 head came to the United States.

Canadian beef exports last year at 48,326,000 lbs. were up more than four-fold from 1956. The U. S. bought 46,880,700 lbs. of it last year. Canada exported 29,449,800 lbs. of pork last year, of which 22,165,700 lbs. came to the U. S.

California Top State In Cash Farm Produce For 1957

California led all states in cash receipts from farm marketing last year, according to preliminary estimates revealed by Niels I. Nielsen of the state's crop and livestock reporting service. Iowa ranked second and Texas third. Including government payments, cash receipts for California farm products totaled \$2,805,841,000 compared with \$2,161,994,000 for Iowa.

California receipts from livestock and livestock products at \$1,021,588,000 for 1957 were up from \$989,921,000 in 1956. Receipts from crops dropped to \$1,752,606,000 from \$1,829,774,000 in 1956, while government payments at \$31,647,000 were almost double the 1956 figure of \$17,370,000, according to Nielsen.

Says Time For Cattlemen to Plan For Beef Future is Now

Speaking before the recent fourth annual American Aberdeen-Angus Conference at Fresno State College, Prof. L. E. Kunkle of Ohio State University, declared that it is time cattlemen do some careful planning if beef is to hold its eminent position among the foods that get first consideration in the standard of living enjoyed in the United States. He stressed the importance of breeding and feeding animals that produce superior carcasses efficiently.

Reporting on Angus herd classification, Dr. R. H. Nelson of Michigan State University said type classification has more to offer to a greater percentage of breeders for the improvement and merchandising of their cattle than anything that has come along in many years.

Dr. John F. Lasley of the University of Missouri reviewed all research that has been done on dwarfism in beef cattle. He stated that in the control of dwarfism cattlemen should pay attention to pedigrees, progeny tests, and other methods of detecting carriers of the dwarf gene.

Animal Foods Production

Canned food and canned or fresh frozen food component for dogs, cats and like animals, prepared under government inspection and certification in February totaled 38,646,677 lbs. compared with 34,155,292 lbs. for the month before and 32,587,720 lbs. produced in February last year.

DOMESTIC SAUSAGE

Pork sausage, bulk (1 lb.)	(1 lb.)
In 1-lb. roll	44 @ 46
Pork saus., a.c., 1-lb. pk.	62 @ 68
Franks, a.c., 1-lb. pk.	66 1/2 @ 71
Franks, skinless, 1-lb. package	53
Bologna, ring (bulk)	52 @ 54
Bologna, art. cas. bulk	43 1/2 @ 46
Bologna, a.c., sliced	
6-7 oz. pk., doz.	2.97 @ 3.24
Smoked liver, h.b., bulk	49 1/2 @ 53
Smoked liver, a.c., bulk	43 @ 45
Polish saus., smoked	59 @ 70
New Eng. lunch spec.	63 1/2 @ 76
New Eng. lunch spec., sliced, 6-7 oz. doz.	3.99 @ 4.92
Olive loaf, bulk	40 1/2 @ 50 1/2
O. L. sliced, 6-7 oz. doz.	3.11 @ 3.75
Blood and tongue, bulk	64 @ 68
Pepper loaf, bulk	63 1/2 @ 74
P.L., sliced, 6-7 oz. doz.	3.11 @ 4.80
Pickle & pimento loaf	45 1/2 @ 52
P.A.P. loaf, sliced, 6-7 oz. dozen	2.96 @ 3.60

DRY SAUSAGE

(1 lb.)	(1 lb.)
Cervelat, ch. hog bungs.	1.04 @ 1.06
Thuringer	60 @ 62
Farmer	85 @ 87
Holsteiner	87 @ 89
Salami, B. C.	91 @ 93
Salami, Genoa style	1.04 @ 1.06
Salami, cooked	55 @ 55
Pepperoni	88 @ 90
Sicilian	98 @ 1.00
Goteberg	85 @ 87
Mortadella	59 @ 61

SEEDS AND HERBS

(1 lb.)	Whole	Ground
Caraway seed	20	25
Cominos seed	41	47
Mustard seed, fancy	23	
yellow Amer.	17	
Oregano	44	
Coriander, No. 1	20	24
Marjoran, French	62	67
Sage, Dalmatian, No. 1	56	64

SPICES

(Basis Chicago, original barrels, bags, bales)	Whole	Ground
Allspice, prime	82	92
Resifted	90	97
Chili, pepper	45	45
Chili, powder	45	45
Cloves, Zanzibar	64	69
Ginger, Jam., unbl.	92	98
Mace, fancy, Banda	3.50	4.00
West Indies	3.65	
East Indies	3.25	
Mustard flour, fancy	40	
No. 1	36	
West Indies nutmeg	2.50	
Paprika, Amer. No. 1	48	
Paprika, Spanish	65	
Cayenne pepper	62	
Pepper: Red, No. 1	57	
White	60	65
Black	43	47

SAUSAGE CASINGS

(1 c. prices quoted to manufacturers of sausage)	(Per set)
Beef rounds:	
Clear, 29/35 mm.	1.05 @ 1.35
Clear, 35/38 mm.	1.00 @ 1.15
Clear, 35/40 mm.	1.05 @ 1.10
Clear, 38/40 mm.	1.05 @ 1.35
Clear, 40/44 mm.	1.30 @ 1.65
Clear, 44 mm./up	1.85 @ 2.50
Not clear, 44 mm./dn.	75 @ 85
Not clear, 40 mm./up	85 @ 95
Beef weasands: (Each)	
No. 1, 24 in./up	14 @ 17
No. 1, 22 in./up	10 @ 15
Beef middles: (Per set)	
Ex. wide, 2 1/2 in./up	3.50 @ 3.70
Spec. wide, 2 1/2 in.	2.55 @ 2.70
Spec. med., 1 1/2 in.	1.50 @ 1.60
Narrow, 1 1/2 in./dn.	1.05 @ 1.15
Beef bung caps: (Each)	
Clear, 5 in./up	34 @ 40
Clear, 4 1/2 in.	28 @ 32
Clear, 4 1/4 in.	19 @ 21
Clear, 3 1/2 in.	15 @ 16
Not clear, 4 1/2 in./up	18 @ 21
Beef bladders, salted: (Each)	
7 1/4 inch./up, inflated	18
6 1/4 in. inflated	15
5 1/4 in. inflated	13
Pork casings: (Per bank)	
29 mm. down	4.65 @ 4.80
29/32 mm.	4.50 @ 4.65
32/35 mm.	3.65 @ 3.80
35/38 mm.	3.25 @ 3.40
38/44 mm.	3.05 @ 3.15

Hog bungs: (Each)	(Each)
Sow, 34 in. cut.	60 @ 65
Export, 34 in. cut	53 @ 57
Large prime, 34 in.	39 @ 40
Med. prime, 34 in.	25 @ 27
Small prime	16 @ 22
Middles, cap off	60 @ 70
Hog skips	8 @ 10
Hog runners, green	10 @ 25
Sheep casings: (Per bank)	
26/28 mm.	6.20 @ 6.50
24/26 mm.	6.05 @ 6.30
22/24 mm.	4.75 @ 5.25
18/20 mm.	2.70 @ 3.35
16/18 mm.	1.50 @ 2.80

CURING MATERIALS

Nitrite of soda, in 400-lb. Cwt.	(Each)
ddl., del. or f.o.b. Chgo.	81.98
Pure refined gran. nitrate of soda	5.65
Pure refined powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b. Chgo.	30.50
Rock salt in 100-lb. bags, f.o.b. whee. Chgo.	28.50
Sugar: Raw, 96 basis, f.o.b. N. Y.	5.65
Refined standard cane gran. basis (Chgo.)	8.70
Packers curing sugar, 100 lb. bags, f.o.b. Reserve	8.50
La., less 2%	7.31
Dextrose:	
Celucose, regular	7.21
Ex-warehouse, Chicago	7.46

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

March 25, 1958

WHOLESALE FRESH MEATS

CARCASS BEEF	
Steers, gen. range (carlots, lb.)	None quoted
Prime, 700/800	47 1/2
Choice, 500/600	47 1/2
Choice, 600/700	47 1/2
Good, 700/800	47 1/2 @ 48
Good, 500/600	47 1/2
Good, 600/700	43 1/2
Bull	36 1/2
Commercial cow	35 1/2
Canner-cutter cow	34 1/2 @ 35

PRIMAL BEEF CUTS

(Lb.)	
Prime:	57
Rounds, all wts.	57
Trimmed loins,	
50/70 lbs. (cl)	1.05 @ 1.25
Square chucks,	
70/90 lbs. (cl)	45n
Arm chucks, 80/110	42 1/2n
Ribs, 25/35 (cl)	85 @ 87
Briskets (cl)	41 @ 41 1/2
Navel, No. 1	24
Flanks, rough No. 1	21 @ 24
Choice:	
Hindqtrs., 5/800	54
Foreqtrs., 5/800	41
Rounds, 70/90	54
Tr. loins, 50/70 (cl)	74 @ 84
Sq. chucks, 70/90	45
Arm chucks, 80/110	42 1/2n
Ribs, 25/35 (cl)	63 @ 68
Briskets (cl)	41 @ 41 1/2
Navel, No. 1	24
Flanks, rough No. 1	21 @ 24
Good (all wts.):	
Rounds	50 @ 52
Sq. cut chucks	43 @ 45
Briskets	39 @ 40
Ribs	52 @ 55
Loins	64 @ 68

COW & BULL TENDERLOINS

Fresh J/L	C/C Grade	Froz. C/L
90/63	Cow, 3/4	62
80/63	Cow, 3/4	75 @ 80
85/90	Cow, 4/5	80 @ 85
85/61.00	Cow, 5/6	85 @ 90
85/61.00	Bull, 5/6	85 @ 90

BEEF HAM SETS

Insides, 12/up, lb.	58
Outsides, 8/up, lb.	54
Kneecaps, 7 1/2/up, lb.	58

CARCASS MUTTON

Choice, 70/down, lb.	27 1/2
Good, 70/down, lb.	25 1/2

n—nominal, b—bid, a—asked.

BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's	32 1/2
Tongues, No. 2, 100's	25
Hearts, regular, 100's	28 1/2
Livers, regular, 35/50's	34 1/2
Livers, selected, 35/50's	40
Lins, scalded, 100's	16 1/2
Lins, unscalded, 100's	14 1/2
Trime, scalded, 100's	11 1/2
Trime, cooked, 100's	11 1/2
Melbs, 100's	10
Lungs, 100's	10 1/2
Udders, 100's	5 1/2

FANCY MEATS

(cl prices)

Beef tongues, corned	28 1/2
Veal breads,	
under 12 oz.	70
12 oz. up	70
Calf tongues, 1 lb./dm.	20
Oxtails, fresh, select	28 30

BEEF SAUS. MATERIALS

FRESH

(Lb.)	
Canner-cutter, cow	48n
meat, barrels	50 1/2
Bull meat, boneless,	
barrels	50 1/2
Beef trimmings,	
75/85% barrels	38 1/2
Beef trimmings,	
85/90% barrels	45
Boneless chucks,	
barrels	49
Beef cheek meat,	
trimmed, barrels	40
Beef head meat, bbis.	33n
Veal trimmings,	
boneless, barrels	43 @ 43 1/2

VEAL—SKIN OFF

(cl carcass prices, cwt.)

Prime, 90/120	52.00 @ 53.00
Prime, 120/150	52.00 @ 53.00
Choice, 90/120	50.00 @ 51.00
Choice, 120/150	50.00 @ 51.00
Good, 90/150	47.00 @ 48.00
Stand., 90/190	43.00 @ 44.00
Utility, 90/190	40.00 @ 41.00
Cull, 60/125	33.00 @ 34.00

CARCASS LAMB

(cl prices, lb.)

Prime, 35/45	52
Prime, 45/55	49 1/2
Prime, 55/65	47
Choice, 35/45	52
Choice, 45/55	49 1/2
Choice, 55/65	47
Good, all wts.	50

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass): Mar. 25			
STEER:			
Choice:			
500-600 lbs.	\$48.00 @ 50.00	\$48.00 @ 50.00	\$47.50 @ 48.00
600-700 lbs.	47.00 @ 48.00	47.00 @ 49.00	47.00 @ 48.00
Good:			
500-600 lbs.	46.00 @ 48.00	46.00 @ 47.00	46.00 @ 47.50
600-700 lbs.	44.00 @ 46.00	45.00 @ 46.00	45.00 @ 46.50
Standard:			
350-400 lbs.	44.00 @ 46.00	41.00 @ 43.00	43.50 @ 46.00
COW:			
Standard, all wts.	None quoted	40.00 @ 41.00	None quoted
Commercial, all wts.	38.00 @ 40.00	39.00 @ 40.00	41.00 @ 42.00
Utility, all wts.	37.00 @ 39.00	37.00 @ 39.00	40.00 @ 42.50
Canner-Cutter	32.00 @ 37.00	35.00 @ 37.00	39.00 @ 41.00
Bull, util. & com'l	41.00 @ 42.00	40.00 @ 42.00	43.00 @ 45.00
FRESH CALF:			
(Skin-off)			
Choice:			
200 lbs. down	51.00 @ 54.00	50.00 @ 52.00	50.00 @ 53.00
Good:			
200 lbs. down	48.00 @ 52.00	50.00 @ 52.00	45.00 @ 52.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	47.00 @ 49.00	None quoted	47.00 @ 50.00
35-65 lbs.	45.00 @ 48.00	None quoted	45.00 @ 48.00
Choice:			
45-55 lbs.	47.00 @ 49.00	48.00 @ 52.00	47.00 @ 50.00
35-65 lbs.	45.00 @ 48.00	45.00 @ 48.00	45.00 @ 48.00
Good, all wts.	43.00 @ 48.00	45.00 @ 50.00	45.00 @ 49.00
MUTTON (Ewe):			
Choice, 70 lbs./down	None quoted	28.00 @ 30.00	28.00 @ 30.00
Good 70 lbs./down	None quoted	25.00 @ 28.00	28.00 @ 30.00

NEW YORK

March 25, 1958

WHOLESALE FRESH MEATS

BEEF CARCASSES, CUTS

(l.c.l. prices)

(Western, cwt.)	
Steer:	
Prime, carc., 6/700	\$57.00 @ 58.50
Prime, carc., 7/800	56.50 @ 58.00
Choice, carc., 6/700	50.50 @ 52.00
Choice, carc., 7/800	50.00 @ 51.00
Good, carc., 6/700	47.00 @ 48.00
Good, carc., 7/800	46.50 @ 49.00
Hinds., pr., 6/700	65.00 @ 68.00
Hinds., pr., 7/800	64.00 @ 67.00
Hinds., ch., 6/700	56.00 @ 60.00
Hinds., ch., 7/800	56.00 @ 60.00
Hinds., gd., 6/700	53.00 @ 56.00
Hinds., gd., 7/800	53.00 @ 56.00

BEEF CUTS

(l.c.l. prices, lb.)

Prime steer:	
Hindqtrs., 600/700	.65 @ .68
Hindqtrs., 700/800	.65 @ .68
Hindqtrs., 800/900	.64 @ .65
Rounds, flank off	.57 @ .59
Rounds, diamond bone,	
flank off	.58 @ .60
Short loins, untrim.	1.10 @ 1.25
Short loins, trim.	1.32 @ 1.47
Planks	.22 @ .23 1/2
Ribs (7 bone cut)	.84 @ .87
Arm chucks	.47 @ .48
Briskets	.44 @ .46
Plates	.25 @ .27
Choice steer:	
Hindqtrs., 600/700	.57 @ .60
Hindqtrs., 700/800	.57 @ .60
Hindqtrs., 800/900	.56 @ .58
Rounds, flank off	.56 @ .59
Rounds, diamond bone,	
flank off	.57 @ .60
Short loins, untrim.	.75 @ .82
Short loins, trim.	.95 @ 1.02
Planks	.22 1/2 @ .23 1/2
Ribs (7 bone cut)	.60 @ .64
Arm chucks	.45 @ .48
Briskets	.43 @ .46
Plates	.24 @ .26

FANCY MEATS

(l.c.l. prices)

(Lb.)	
Veal breads, 6/12 oz.	92
12 oz. up	1.14
Beef livers, selected	48
Beef kidneys	21
Oxtails, 3/4-lb., frozen	29

LAMB

(l.c.l. carcass prices, cwt.)

City	
Prime, 30/40	\$51.00 @ 55.00
Prime, 40/45	51.00 @ 55.00
Prime, 45/55	48.00 @ 53.00
Prime, 55/65	48.00 @ 49.00
Choice, 30/40	51.00 @ 54.00
Choice, 40/45	50.00 @ 55.00
Choice, 45/55	47.00 @ 54.00
Choice, 55/65	46.00 @ 47.00
Good, 30/40	48.00 @ 50.00
Good, 40/45	48.00 @ 51.00
Good, 45/55	47.00 @ 50.00

Western

Prime, 45/dn.	49.00 @ 51.00
Prime, 45/55	48.00 @ 49.00
Prime, 55/65	46.00 @ 48.00
Choice, 45/dn.	48.00 @ 51.00
Choice, 45/55	46.50 @ 48.00
Choice, 55/65	44.50 @ 46.00
Good, 45/dn.	45.00 @ 48.00
Good, 45/55	44.00 @ 47.00

VEAL—SKIN OFF

(l.c.l. carcass prices)

Western	
Prime, 90/120	\$51.00 @ 54.00
Prime, 120/150	51.00 @ 54.00
Choice, 90/120	43.00 @ 48.00
Choice, 120/150	43.00 @ 48.00
Good, 50/90	40.00 @ 44.00
Good, 90/120	41.00 @ 42.00
Stand., 50/90	36.00 @ 38.00
Stand., 90/120	37.00 @ 39.00
Calif., 200/dn., ch.	38.00 @ 40.00
Calif., 200/dn., gd.	38.00 @ 38.00
Calif., 200/dn., std.	35.00 @ 37.00

NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended March 22, 1958, with comparisons:

Carcasses	
STEER and HEIFER:	
Week ended Mar. 22	8,897
Week previous	8,014
COW:	
Week ended Mar. 22	1,314
Week previous	578
BULL:	
Week ended Mar. 22	308
Week previous	305
VEAL:	
Week ended Mar. 22	10,974
Week previous	9,025
LAMB:	
Week ended Mar. 22	31,136
Week previous	26,221
MUTTON:	
Week ended Mar. 22	590
Week previous	930
HOG AND PIG:	
Week ended Mar. 22	8,344
Week previous	10,316
BEEF CUTS:	
Week ended Mar. 22	198,949
Week previous	202,219
VEAL AND CALF CUTS:	
Week ended Mar. 22	3,038
Week previous	6,097
LAMB AND MUTTON:	
Week ended Mar. 22	2,635
Week previous	9,723
PORK CUTS:	
Week ended Mar. 22	640,004
Week previous	606,147
BEEF CURED:	
Week ended Mar. 22	12,975
Week previous	13,521
PORK CURED AND SMOKED:	
Week ended Mar. 22	82,284
Week previous	237,364

LOCAL SLAUGHTER

Head	
CATTLE:	
Week ended Mar. 22	11,339
Week previous	12,648
CALVES:	
Week ended Mar. 22	10,141
Week previous	11,497
HOGS:	
Week ended Mar. 22	50,522
Week previous	54,206
SHEEP:	
Week ended Mar. 22	30,422
Week previous	33,536

PHILA. FRESH MEATS

March 25, 1958

WESTERN DRESSED	
STEER CARCASSES: (Cwt.)	
Choice, 500/700	\$50.50 @ 52.50
Choice, 700/800	50.50 @ 52.50
Good, 500/800	47.50 @ 48.50
Hinds., choice	56.00 @ 58.00
Hinds., good	53.00 @ 55.00
Rounds, choice	57.00 @ 60.00
Rounds, good	55.00 @ 57.00
COW CARCASSES:	
Com'l, all wts.	40.50 @ 42.00
Utility, all wts.	39.50 @ 40.50
VEAL (SKIN OFF):	
Choice, 90/120	49.00 @ 51.00
Choice, 120/150	49.00 @ 51.00
Good, 50/90	44.00 @ 46.00
Good, 90/120	45.00 @ 47.00
Good, 120/150	45.00 @ 47.00
LAMB:	
Ch. & pr., 30/45	50.00 @ 54.00
Ch. & pr., 45/55	47.00 @ 52.00
Good, all wts.	46.00 @ 50.00
LOCALLY DRESSED	
STEER BEEF (lb.) Choice Good	
Carc., 5/700-50	\$52.46 @ 48
Carc., 7/800-49 1/2	\$51.45 @ 47 1/2
Hinds., 5/700	\$56.58 @ 52.54
Hinds., 7/800	\$56.58 @ 52.53
Rounds, no flank, 57 @ 59	\$56.57
Hip rd. plus flank, 56 @ 58	\$56.56
Full loin, untrim, 54 @ 57	\$56.53
Short loin, untrim, 63 @ 68	\$57.60
Ribs (7 bone), 64 @ 65	\$55.67
Arm chucks	48 @ 48
Briskets	43 @ 45
Short plates	24 @ 26

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, March 26, 1958)

SKINNED HAMS			BELLIES		
F.F.A. or fresh	Frozen		F.F.A. or fresh	Frozen	
40 1/4 n	10/12	49 1/4 n	37 1/4 n	6/8	37 1/4 n
46 1/4	12/14	46 1/4	37 1/4	8/10	37 1/4
46 1/4	14/16	46 1/4	37 1/4	10/12	37 1/4
47 1/4	16/18	47 1/4	36 1/4	12/14	36 1/4
47 1/4	18/20	47 1/4	35 1/4	14/16	35 1/4
47 1/4	20/22	47 1/4	34 1/4	16/18	34 1/4
45 1/4	22/24	45 1/4	33	18/20	33
44 1/4	24/26	44 1/4	Gr. Am. froz., fresh	D.S. Clear	
44 1/4	25/30	44 1/4	28 n	18/20	26 1/4 n
39	25/up, 2's in	39	28	20/25	26 1/4 n
			26 1/4	25/30	26 1/4
			23 1/4	30/35	26 1/4
			24	35/40	24 1/4
			19 1/4	40/50	21 1/4
PICNICS			FRESH PORK CUTS		
F.F.A. or fresh	Frozen		Job Lot	Car Lot	
31 1/4	4/6	31 1/4	49	Loins, 12/dn.	47 1/4
30 1/4 @ 31	6/8	30 1/4 @ 31	47 1/4	Loins, 12/16	46 1/4
28 1/4	8/10	28 1/4	47	Loins, 16/20	46 1/4
28 1/4 n	10/12	28 1/4	43 1/4 @ 44	Loins, 20/up	42 1/4 @ 43
28 n	12/14	28 n	43 1/4 @ 44	Butts, 4/8	41 1/4 n
28	8/up, 2's in	28 n	38 1/4 @ 39	Butts, 8/12	37
			37 1/4 @ 38	Butts, 8/up	37
			44 1/4 @ 45	Ribs, 3/dn.	43 1/4
			39 1/4 @ 39 1/2	Ribs, 3/5	38 1/4
			28	Ribs, 5/up	27 1/4
FAT BACKS			OTHER CELLAR CUTS		
Frozen or fresh	Cured		Frozen or fresh	Cured	
9 1/4 n	6/8	10 1/4 n	23	Square Jowls	unq.
10 n	8/10	11	18 1/4	Jowl Butts, loose	18 1/4
11 1/4 n	10/12	12 1/4	19 1/4 n	Jowl Butts, boxed	unq.
12 1/4 n	12/14	13 1/4			
13 n	14/16	14			
14 1/4 n	16/18	15 1/4			
14 1/4 n	18/20	15 1/4			
14 1/4 n	20/25	15 1/4			

n—nominal, b—bid, a—asked.

LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, MARCH 21, 1958

Open	High	Low	Close
May 12.22	12.27	12.20	12.25
July 12.05	12.10	12.05	12.10a
Sept. 11.85	11.95	11.80	11.90b
Oct. 11.60	11.70	11.60	11.70b

Sales: 1,160,000 lbs.
Open interest at close Thurs., Mar. 20: May 422, July 283, Sept. 69, and Oct. 44 lots.

MONDAY, MARCH 24, 1958

Open	High	Low	Close
May 12.25	12.72	12.25	12.65
July 12.12	12.47	12.12	12.37
Sept. 12.00	12.32	12.00	12.17b
Oct. 11.60	12.05	11.60	11.95b

Sales: 1,120,000 lbs.
Open interest at close Fri., Mar. 21: May 418, July 284, Sept. 70, and Oct. 42 lots.

TUESDAY, MARCH 25, 1958

Open	High	Low	Close
May 12.72	12.85	12.62	12.80
July 12.45	12.62	12.35	12.47b
Sept. 12.20	12.27	12.12	12.22b
Oct. 12.00	12.00	11.85	11.95a

Sales: 5,640,000 lbs.
Open interest at close Mon., Mar. 24: May 420, July 301, Sept. 78, and Oct. 36 lots.

WEDNESDAY, MARCH 26, 1958

Open	High	Low	Close
May 12.85	12.95	12.65	12.65
July 12.52	12.65	12.25	12.25b
Sept. 12.27	12.32	12.00	12.05
Oct. 11.70	11.80	11.70	11.70a

Sales: 12,160,000 lbs.
Open interest at close Tues., Mar. 25: May 434, July 313, Sept. 77, and Oct. 36 lots.

THURSDAY, MARCH 27, 1958

Open	High	Low	Close
May 12.57	12.75	12.52	12.65b
July 12.22	12.37	12.17	12.27a
Sept. 11.92	12.12	11.92	12.00
Oct. 11.70	11.80	11.70	11.70a

Sales: 6,000,000 lbs.
Open interest at close Wed., Mar. 26: May 878, July 337, Sept. 75, and Oct. 36 lots.

LIGHT HOG MARGINS DIP TO MINUS SIDE

(Chicago costs, credits and realizations for Monday and Tuesday)

Hog costs, rising to their highest levels in a long time accounted mostly for the sharp cut-backs in margins this week. Margins were all on the minus side, even on handyweights for the first time in weeks, with those on the other two classes the widest in weeks.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value	Value	Value
	per cwt. alive	per cwt. alive	per cwt. alive
Lean cuts	\$14.35	\$13.71	\$13.58
Fat cuts, lard	6.34	6.38	6.38
Ribs, trimmings, etc.	2.62	2.49	2.28
Cost of hogs	\$22.00	\$22.25	\$22.06
Condemnation loss	.11	.11	.11
Handling, overhead	1.82	1.65	1.48
TOTAL COST	23.93	24.01	23.65
TOTAL VALUE	23.31	23.28	21.62
Cutting margin	-.62	-.73	-.18
Margin last week	+.50	+.76	-.10

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Mar. 25	San Francisco Mar. 25	No. Portland Mar. 25
FRESH PORK (Carcass) (Packer style)	(Shipper style)	(Shipper style)	(Shipper style)
80-120 lbs., U.S. No. 1-3. None quoted	\$36.00@38.00	\$36.00@38.00	\$35.00@36.00
120-180 lbs., U.S. No. 1-3. \$35.00@37.00	\$34.00@36.00	\$34.00@36.00	\$33.00@35.00
FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.	\$1.00@55.00	\$8.00@62.00	\$5.00@58.00
10-12 lbs.	\$1.00@55.00	\$8.00@62.00	\$5.00@58.00
12-16 lbs.	\$1.00@55.00	\$6.00@60.00	\$5.00@58.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	\$38.00@42.00	\$36.00@40.00	\$38.00@41.00
HAMS:			
12-16 lbs.	\$8.00@62.00	\$8.00@62.00	\$8.00@63.00
16-18 lbs.	\$7.00@60.00	\$6.00@60.00	\$7.00@61.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	\$50.00@62.00	\$58.00@62.00	\$53.00@56.00
8-10 lbs.	\$49.00@59.00	\$56.00@60.00	\$52.00@55.00
10-12 lbs.	\$47.00@56.00	\$52.00@58.00	\$49.00@53.00
LARD, Refined:			
1-lb. cartons	\$18.50@20.75	\$21.00@22.00	\$17.00@19.00
50-lb. cartons & cans	\$16.00@20.25	\$20.00@21.00	None quoted
Tierces	\$15.75@19.75	\$18.00@20.00	\$14.00@17.00

N. Y. FRESH PORK CUTS

March 25, 1958

	City
Pork loins, 8/12	\$53.00@57.00
Pork loins, 12/16	\$52.00@57.00
Hams, sknd., 10/14	\$52.00@57.00
Boston butts, 4/8	\$45.00@49.00
Regular picnics, 4/8	\$32.00@35.00
Spareribs, 3/down	\$45.00@49.00

(L.C.I. prices, cwt.)	Western
Pork loins, 8/12	\$51.00@55.00
Pork loins, 12/16	\$51.00@54.00
Hams, sknd., 12/16	\$52.00@56.00
Boston butts, 4/8	\$44.00@47.00
Picnics, 4/8	\$32.00@35.00
Spareribs, 2/down	\$44.00@48.00

N. Y. DRESSED HOGS

March 25, 1958

	(Hedges on, leaf fat in)
50 to 75 lbs.	\$34.75@37.75
75 to 100 lbs.	\$34.75@37.75
100 to 125 lbs.	\$34.75@37.75
125 to 150 lbs.	\$34.75@37.75

CHGO. WHOLESALE SMOKED MEATS

March 25, 1958

Hams, skinned, 14/16 lbs., (Av.) wrapped	56 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	57 1/2
Hams, skinned, 16/18 lbs., wrapped	56 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	57 1/2
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	50
Bacon, fancy sq. cut seed- less, 12/14 lbs., wrapped	48
Bacon, No. 1 sliced 1-lb., heat seal, self-service, pkge.	63

PHILA. FRESH PORK

March 25, 1958

	WESTERN DRESSED
Reg. loins, 8/12	\$51 @53
Reg. loins, 12/16	\$51 @53
Boston butts, 4/8	\$46 @48
Spareribs, 3/down	\$46 @48

	LOCALLY DRESSED
Pork loins, 8/12	\$51 @55
Pork loins, 12/16	\$51 @55
Bellies, 10/12	\$36 @39
Spareribs, 3/down	\$45 @49
Spareribs, 3/5	\$38 @41
Skinned hams, 10/12	\$52 @58
Skinned hams, 12/14	\$52 @58
Picnics, 8/8	\$34 @38
Boston butts, 4/8	\$48 @50

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Mar. 22, 1958 was 18.7, the U. S. Department of Agriculture has reported. This ratio compared with the 17.6 ratio for the preceding week and 13.5 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.157, \$1.189 and \$1.289 per bu. during the three periods, respectively.

CHGO. FRESH PORK AND PORK PRODUCTS

March 25, 1958

	(L.C.I. lb.)
Hams, skinned, 10/12	50
Hams, skinned, 12/14	48 1/4
Hams, skinned, 14/16	48 1/4
Picnics, 4/6 lbs.	32 1/4
Picnics, 6/8 lbs.	31 1/4
Pork loins, boneless	70 @75
Shoulders, 16/dn. loose	37
(Job lots, lb.)	
Pork livers	17 @17 1/2
Tenderloins, fresh, 10's	83 @85
Neck bones, bbls.	19
Ears, 30's	18
Feet, s.c., bbls.	12 @14

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)

Pork trimmings, 40% lean, barrels	24
Pork trimmings, 50% lean, barrels	26 @26 1/4
Pork trimmings, 80% lean, barrels	30 1/4 @40 1/4
Pork trimmings, 95% lean, barrels	45
Pork head meat	28
Pork cheek meat, barrels	38 1/4 @39

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$15.00
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	14.50
Kettle rendered, 50-lb. tins, f.o.b. Chicago	16.00
Leaf, kettle rendered tierces, f.o.b. Chicago	16.75
Lard flakes	16.75
Neutral tierces, f.o.b. Chicago	16.50
Standard shortening, N. & S. (del.)	20.75
Hydro. shortening, N. & S.	21.25

WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trade)	Dry rend. loose (Open)	Ref. in 50-lb. tins (Mkt.)
Mar. 21	12.50n	11.50	13.75n
Mar. 24	12.65n	11.50b	13.75n
Mar. 25	12.80n	11.62 1/2	14.00n
Mar. 26	12.85n	11.75	14.25n
Mar. 27	12.80n	11.75n	14.25n

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, March 26, 1958

BLOOD

Unground, per unit of ammonia, bulk 8.00n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose:
Low test 8.25@8.50n
Med. test 8.00@8.25n
High test 8.00@8.25n

PACKINGHOUSE FEEDS

Carlots, ton
50% meat, bone scraps, bagged \$100.00@110.00
50% meat, bone scraps, bulk ... 95.00@107.50
60% digester tankage, bagged ... 105.00@115.00
60% digester tankage, bulk 102.50@110.00
80% blood meal, bagged 150.00
Steam bone meal, 50-lb. bags, (specially prepared) 92.50
60% steam bone meal, bagged... 80.00@ 85.00

FERTILIZER MATERIALS

Feather tankage, ground
per unit ammonia 15.50
Hoof meal, per unit ammonia 16.00@6.50n

DRY RENDERED TANKAGE

Low test, per unit prot. 1.80@1.85n
Med. test, per unit prot. 1.75@1.80n
High test, per unit prot. 1.75@1.80n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton 25.00
Cattle jaws, feet (non-rel.), ton .. 10.00@14.00
Trim bone, ton 13.00@18.00
Pigskin (gelatine), cwt. 6.25@ 7.00
Pigskins, (rendering), piece 15@25

ANIMAL HAIR

Winter coll dried, per ton *40.00
Summer coll dried, per ton *25.00@30.00
(cattle switches, per piece 3@4
Winter processed (Nov.-March)
gray, lb. 9n
Summer processed (April-Oct.)
gray, lb. 5@6n

*Delivered, t.c.a.f. East, n—nominal, a—asked.

TALLOW and GREASES

Wednesday, March 26, 1958

Eastern and midwestern users of inedible tallow and greases purchased some material on Thursday last week at steady levels; movement was only moderate. Special tallow sold at 7½c, and No. 1 tallow at 7¼c, c.a.f. Chicago. Bleachable fancy tallow sold at 8½c, delivered New York area.

Choice white grease, all hog, was available at 9c, c.a.f. Avondale, La., and at 9½c, c.a.f. East. Inquiry at the former destination point was at 8¼c. Yellow grease was bid at 7@7½c, c.a.f. Chicago, 7½c, c.a.f. Avondale, and at 7¼c, c.a.f. New York. Bleachable fancy tallow was bid at 7½c, c.a.f. Chicago, but was held at 8c.

On Friday, the market was inclined to easiness, as bleachable fancy tallow traded at 7½c, c.a.f. and f.o.b. Chicago. Further inquiry was apparent at 7¼c. Buyers were generally backing away from last trading levels on most materials; most trade talk

was at lower prices. Original fancy tallow was offered at 8½c, delivered East, with bids a shade lower. Choice white grease, all hog, was bid at the same quotation.

Edible tallow sold on Monday of the new week at 11c, f.o.b. River, and at 11¼c, c.a.f. Chicago. Bleachable fancy tallow was bid at 8½c, c.a.f. New York, on regular production, and at ¼c higher on hard body material. A few tanks of bleachable fancy tallow sold at 7½c, and special tallow at 7½c, c.a.f. Chicago.

The edible tallow market on Tuesday was strong, with material sought at steady prices, while offerings were held ¼c higher. The inedible tallow and grease market, however, was still maintaining a soft undertone, as bleachable fancy tallow was offered at 7½c, c.a.f. Chicago, and bid at 7¼c by buyers.

Regular production bleachable fancy tallow sold at 8¼c, c.a.f. East, and hard body material at 8½c. Best inquiry later on hard body was ¼c lower. Choice white grease, all hog, was offered at 9c, same destination, with bids at 8½c. Original fancy tallow was bid at 8¼c, delivered East,

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but was held at 8½c, same area.

Yellow grease was bid at 6½c, c.a.f. Chicago at midweek, but was held at 6½@7c, with the outside price on low acid material. Bleachable fancy tallow was available at 7½c, f.o.b. Chicago, with buying inquiry at 7½c, c.a.f. Chicago. Edible tallow sold at 11½c, c.a.f. Chicago. Choice white grease, all hog, was offered at 9c, c.a.f. New York, with bids at 8½c. Bleachable fancy tallow was bid at 8¼@¾c, delivered East, the outside price on hard body material. Quick shipment edible tallow reportedly sold at 11¼c, f.o.b. River markets.

TALLOW: Wednesday's quotations: edible tallow, 11c f.o.b. River and 11½c, Chicago basis; original fancy tallow, 8½c; beacheable fancy tallow, 7½c; prime tallow, 7½c; special tallow, 7½c; No. 1 tallow, 7½c; and No. 2 tallow, 6½@6½c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7½c; B-white grease, 7½c; yellow grease, 6½@7c; house grease, 6½c; brown grease, 6¼@6½c. Choice white grease, all hog, was quoted at 9c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Mar. 26, 1958

Dried blood was quoted today at \$6.75@7 per unit of ammonia. Low test wet rendered tankage was listed at \$7@7.25 per unit of ammonia and dry rendered tankage was priced at \$1.50 per unit of protein.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, MARCH 21, 1958

	Open	High	Low	Close	Prev. close
May	15.67b	15.75	15.71	15.70b	15.74
July	15.71	15.82	15.71	15.82	15.76b
Sept.	15.41a	15.58	15.40	15.58	15.48b
Oct.	15.18b	15.35	15.25	15.35	15.25
Dec.	15.17b	15.28	15.19	15.30	15.20b
Jan.	15.15b	15.30b	15.20b
Mar.	15.17b	15.30	15.26	15.28b	15.17b

Sales: 62 lots.

MONDAY, MARCH 24, 1958

	Open	High	Low	Close	Prev. close
May	15.78b	15.85	15.63	15.64	15.79b
July	15.85	15.89	15.66	15.67	15.82
Sept.	15.62	15.65	15.50	15.50	15.58
Oct.	15.30b	15.43	15.38	15.20b	15.35
Dec.	15.25b	15.35	15.33	15.23b	15.30
Jan.	15.25a	15.23a	15.30a
Mar.	15.41	15.41	15.34	15.20b	15.28b

Sales: 132 lots.

TUESDAY, MARCH 25, 1958

	Open	High	Low	Close	Prev. close
May	15.58	15.68	15.57	15.64b	15.64
July	15.68	15.78	15.62	15.67	15.67
Sept.	15.45	15.53	15.44	15.49	15.50
Oct.	15.15b	15.26	15.25	15.26	15.20b
Dec.	15.10b	15.20b	15.23b
Jan.	15.10a	15.20a	15.23a
Mar.	15.10b	15.25	15.25	15.20b	15.20b

Sales: 123 lots.

WEDNESDAY, MARCH 26, 1958

	Open	High	Low	Close	Prev. close
May	15.67	15.75	15.55	15.59	15.64b
July	15.70	15.77	15.56	15.58	15.67
Sept.	15.40b	15.55	15.40	15.39b	15.49
Oct.	15.30b	15.30	15.23	15.21b	15.26
Dec.	15.20b	15.18	15.18	15.17b	15.20b
Jan.	15.20a	15.17a	15.20a
Mar.	15.20b	15.17	15.16	15.16	15.20b

Sales: 143 lots.

HIDES AND SKINS

Packer hide market firm up to midweek. Limited action in small packer and country hide market at nominal quotations—Calfskin and kipskin market quiet, steady—Sheepskins slow, steady.

CHICAGO

PACKER HIDES: Most sales this week were at steady prices, with an estimated volume of 75,000 hides changing hands. Cow hides showed a decrease of ¼c to ½c. Heavy native cows sold at 10½c for Rivers and at 11c for Northern. Light native cows sold at 14c for Northern, at 14½c for Chicago, and 17c was indicated for Rivers. Branded cows sold at 9c for Northern. Light native steers sold steady at 15½c for Rivers and heavy native steers sold at 9c for Rivers and at 9½c, Chicago production. Butt-branded steers sold steady at 7½c.

SMALL PACKER AND COUNTRY HIDES: The market on these selections was quiet, with the 60-lb. quoted at 9c nominal and the 50-lb. at 12c nominal. Calfskins were nominal at 29c, as were kipskins at 25c.

CALFSKINS AND KIPSKINS: Calfskins and kipskins continued to be quoted nominally steady in a quiet market. Northern calfskins, 10/15's, were quoted at 42½c, while the 10/down were unchanged at 40c. Northern kipskins, 15/25's, were quoted at 35c, and the 25/30's at 33c.

SHEEPSKINS: Not much activity took place in the sheepskin market, with prices largely steady. No. 1 shearlings sold at 1.60@2.75, No. 2's at 1.25@1.70, and No. 3's at .60@.90. Fall clips ranged from 2.25@3.50 and dry pelts were quoted nominally at .21@.22.

VEGETABLE OILS

Wednesday, March 26, 1958

Crude cottonseed oil, f.o.b.	
Valley	13¾a
Southeast	13¾n
Texas	13 @13¾
Corn oil in tanks, f.o.b. mills	14
Soybean oil, f.o.b. Decatur	16¾
Peanut oil, f.o.b. mills	16¾
Cocunut oil, f.o.b. Pacific Coast	13¾@13¾n
Cottonseed foots:	
Midwest and West Coast	1½@1½
East	1½@1½

OLEOMARGARINE

Wednesday, March 26, 1958

White dom. vegetable (30-lb. cartons)	27
Yellow quarters (30-lb. cartons)	28
Milk churned pastry (750 lbs., 30's)	23½@25
Water churned pastry (750 lbs., 30's)	22½@24
Bakers drums, ton lots	20¼

OLEO OILS

Wednesday, March 26, 1958

Prime oleo stearine (slack barrels)	12¾
Extra oleo oil (drums)	18½@18¾
Prime oleo oil (drums)	18 @18¾

n—nominal, a—asked, b—bid, pd—paid.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Wednesday, Mar. 26, 1958	Cor. date
Lgt. native steers	15½n	1657
Hvy. nat. steers	9 @ 9½n	15
Ex. lgt. nat. steers	18½ @19n	16
Butt-brand. steers	7½n	8½
Colorado steers	7n	8
Hvy. Texas steers	7½n	8½
Light Texas steers	11½n	11a
Ex. lgt. Texas steers	15½n	15a
Heavy native cows	10½ @11n	10½
Light nat. cows	14 @17	15 @16½
Branded cows	9 @10½n	9 @10
Native bulls	7 @ 8n	8
Branded bulls	6 @ 7n	7n
Calfskins:		
Northern, 10/15 lbs.	42½n 50	@52½
10 lbs./down	40n	37½
Kips, Northern native,		
15/25 lbs.	35n	27½

SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over	10n	9n
50 lbs.	12n	11½n

SMALL PACKER SKINS

Calfskins, all wts	27	@29n	28	@30
Kipskins, all wts.	23	@24n	22	@24

SHEEPSKINS

Packer shearlings:			
No. 1	2.15@3.00	2.00@2.50	
Dry Pelts	27@30n	12.74	28a
Horsehides, untrim.	8.00	8.50@9.00	
Horsehides, trim.	7.25@7.50n	7.50@8.00	

N. Y. HIDE FUTURES

FRIDAY, MARCH 21, 1958

	Open	High	Low	Close	
Apr.	12.30b	12.27	12.25	12.30b	4n
July	12.83-79	12.83	12.63	12.74	28a
Oct.	12.90b	13.00b	65a
Jan.	13.05n	
Sales:	35 lots.				
July	13.05b	13.10b	25a
Oct.	13.30b	13.30b	50a
Jan.	13.50b	13.50b	75a
Apr.	13.70b	13.70b-14.00n	

Sales: None.

MONDAY, MARCH 24, 1958

	Open	High	Low	Close	
Apr.	12.15b	12.25	12.21	12.21	
July	12.65b	12.65	12.65	12.65b	65a
Oct.	12.90b	13.05	13.00	13.00	
Jan.	13.05n	
Sales:	eight lots.				
July	13.05b	13.00b	10a
Oct.	13.25b	13.25b	35a
Jan.	13.45b	13.45b	50a
Apr.	13.65b	13.65b	70a

Sales: None.

TUESDAY, MARCH 25, 1958

	Open	High	Low	Close	
Apr.	12.10b	12.15	12.10	12.10b	20a
July	12.55b	12.62	12.55	12.62	
Oct.	12.90b	12.90	12.90	12.92b-13.00n	
Jan.	12.97n	
Sales:	38 lots.				
July	12.95b	13.00	12.95	13.02b	10a
Oct.	13.15b	13.30b	40a
Jan.	13.30b	13.61b	70a
Apr.	13.50b	13.81b	90a

Sales: seven lots.

WEDNESDAY, MARCH 26, 1958

	Open	High	Low	Close	
Apr.	12.10b	12.10b	30n
July	12.60	12.62	12.60	12.62	
Oct.	12.90b	12.92b-13.05n	
Jan.	12.97n	
Sales:	three lots.				
July	13.00b	13.02b	60a
Oct.	13.25b	13.25b	40a
Jan.	13.45b	13.50b	70a
Apr.	13.65b	13.72b-14.00n	

Sales: one lot.

THURSDAY, MARCH 27, 1958

	Open	High	Low	Close	
Apr.	12.11b	12.24	12.24	12.30a	
July	12.55b	12.75	12.75	12.75	
Oct.	12.90b	13.00n	
Jan.	13.05n	
Sales:	12 lots.				
July	13.60b	13.05n	
Oct.	13.30b	13.45	13.45	13.45b	55a
Jan.	13.50b	14.65b	
Apr.	13.70b	13.85b	

Sales: one lot.

NOTE: Upper series of months each day old contracts; lower series, new contracts.

LIVESTOCK MARKETS...Weekly Review

See 6% Gain in Corn Belt Spring Pig Crop Over 1957

The number of sows to farrow this spring in the ten Corn Belt states was estimated by the U. S. Department of Agriculture at 5,702,000 head, or 6 per cent more than the 5,404,000 last year. December-February farrowings for the ten states was placed at 1,809,000, up 15 per cent from 1957 farrowings of 1,568,000 head. However, the March-May advance farrowing estimate of 3,893,000 was only slightly larger than last year's number of 3,836,000 for the same three month period. A fairly substantial increase in the fall pig crop was indicated on the basis of reported breeding intentions. It was estimated that 2,268,000 sows would farrow in June through August compared with 2,013,000 in the same three months last year. The number of hogs on farms in the nine Corn Belt states (Nebraska excluded) on March 1 was estimated at 35,516,000 head, up 6 per cent over last year's 33,611,000 head on the same date.

TRUCKED-IN RECEIPTS AT 59 MARKETS

Trucked-in receipts of livestock by classes during January 1958 and 1957 at 59 public markets:

TRUCKED-IN RECEIPTS

	Number of head	
	Jan. 1958	Jan. 1957
Cattle	1,429,575	1,589,525
Calves	265,222	342,825
Hogs	2,574,888	2,676,479
Sheep and lambs	623,087	779,653

Trucked-in receipts at 59 public markets constituted the following percentages of total Jan. receipts: Cattle, 89.6; calves, 88.8; hogs, 89.8; and sheep, 68.6. Percentages in 1957 were 87.1, 91.0, 88.3 and 64.8 of total receipts.

KINDS OF LIVESTOCK KILLED

†Classification of livestock slaughtered under federal inspection in Jan. 1958, compared with Dec. 1957 and Jan. 1957 is shown below:

	Jan. 1958	Dec. 1957	Jan. 1957
Cattle: —Per cent—			
Steers	53.8	52.4	51.0
Heifers	15.3	14.2	16.0
Cows	29.3	31.6	31.3
Bulls and Stags	1.6	1.8	1.7
Total†	100.0	100.0	100.0
Canners & Cutters²	15.0	18.3	15.5
Hogs:			
Sows	5.6	7.4	5.2
Barrows and Gilts	94.0	92.0	94.3
Stags and Boars4	.6	.5
Total¹	100.0	100.0	100.0
Sheep and Lambs:			
Lambs & Yearlings	97.4	96.1	97.0
Sheep	2.6	3.9	3.0
Total¹	100.0	100.0	100.0

†Based on reports from packers.
¹Totals based on rounded numbers.
²Included in cattle classification.

LIVESTOCK AT 59 MARKETS

A summary of receipts and disposition of livestock at 59 public markets during January 1958 and 1957, as reported by the U. S. Department of Agriculture.

CATTLE

	Salable receipts	Total receipts	Local slaughter
January 1958	1,379,411	1,595,514	915,521
January 1957	1,551,888	1,825,707	1,124,983
5-yr. av. (Jan. 1953-57)	1,548,679	1,820,057	1,051,866

CALVES

January 1958	238,216	298,749	144,375
January 1957	296,077	376,827	224,789
5-yr. av. (Jan. 1953-57)	302,432	385,468	219,040

HOGS

January 1958	2,040,753	2,868,062	2,094,494
January 1957	2,140,081	3,029,702	2,193,745
5-yr. av. (Jan. 1953-57)	2,281,080	3,240,258	2,277,217

SHEEP AND LAMBS

January 1958	539,024	908,381	472,167
January 1957	682,359	1,204,088	647,788
5-yr. av. (Jan. 1953-57)	692,840	1,234,344	658,833

Cowmen Will Co-Sponsor Hide Mission to Japan

The American National Cattlemen's Association will co-sponsor a team of hide and leather specialists to investigate the possibility of increasing exports of hides to Japan, Radford Hall, secretary, has announced.

The cattlemen's group will join the Western States Meat Packers Association, the National Independent Meat Packers Association and the National Hide Association in sponsoring the survey, which will be conducted through the USDA Foreign Agricultural Service.

Two industry representatives and an FAS marketing specialist will spend a month in Japan investigating potential markets, shipping problems and quality control. Hide sales to Japan, one of the main outlets for western hides, have begun to fall off. Competition from South America and Red China is increasing.

STOCKER-FEEDER MOVEMENT

Stocker and feeder livestock received in nine Corn Belt states in February of 1958, compared to February, 1957, as reported by USDA:

CATTLE AND CALVES

	1958	1957
Public stockyards	145,199	97,361
Direct	111,036	80,437
Totals	256,235	177,798
Jan.-Feb. totals	596,801	429,330

SHEEP AND LAMBS

Public stockyards	62,430	59,482
Direct	38,985	82,115
Totals	121,415	141,597
Jan.-Feb. totals	295,341	342,111

Data in this report were obtained from state veterinarians. Under "Public stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" are included stock coming from points other than public stockyards, some of which are inspected and fed at public stockyards en route.

CUSTOM SLAUGHTERING OF CATTLE

Have your cattle custom slaughtered. Plant ready soon in Detroit, Mich. area. Federal inspection. Ship anywhere in world on Seaway. Kosher, treife nominal cost. Inquiries invited.

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INDIANAPOLIS HOG MARKET

HESS-LINE CO.

HOG ORDER BUYERS EXCLUSIVELY

TELEPHONE MELROSE 7-5481

HESS-LINE CO.

EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS
INDIANAPOLIS 21, IND.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, March 22, 1958, as reported to The National Provisioner:

CHICAGO
Armour... 10,191 hogs shippers, 8,743 hogs; and others, 16,806 hogs.
Totals: 19,802 cattle, 371 calves, 35,739 hogs and 3,940 sheep.

KANSAS CITY
Cattle Calves Hogs Sheep
Armour... 1,701 229 2,580 547
Swift... 1,665 399 3,125 1,450
Wilson... 640 ... 3,584 ...
Butchers... 4,290 37 3,079 280
Others... 623 ... 2,405 2,010
Totals... 8,919 665 14,833 4,287

OMAHA
Cattle Calves Hogs Sheep
Armour... 5,226 5,327 2,418
Cudahy... 3,378 5,314 2,339
Swift... 3,863 5,198 4,215
Wilson... 3,067 4,020 1,944
Neb. Beef... 670 ...
Am. Stores... 599 ...
Cornhusker... 809 ...
R. & C... 929 ...
Gr. Omaha... 634 ...
Rothschild... 1,241 ...
Roth... 1,000 ...
Kings... 734 ...
Omaha... 368 ...
Union... 1,333 ...
Others... 802 9,156 ...
Totals... 24,623 29,015 10,916

N. S. YARDS
Cattle Calves Hogs Sheep
Armour... 2,429 668 10,613 1,177
Swift... 2,981 1,128 11,278 1,345
Hunter... 812 ... 5,924 ...
Hell... ... 2,019 ...
Krey... ... 3,021 ...
Totals... 6,222 1,791 32,855 2,522

ST. JOSEPH
Cattle Calves Hogs Sheep
Swift... 2,605 294 10,996 4,185
Armour... 2,790 99 8,026 786
Seitz... 599 ...
Others... 3,217 ... 3,223 ...
Totals* 9,211 383 22,245 4,971
*Do not include 576 cattle, 26 calves, 1,541 hogs and 811 sheep direct to packers.

SIoux CITY
Cattle Calves Hogs Sheep
Armour... 2,446 ... 2,284 1,309
Swift... 3,283 ... 2,291 732
S.C. Dr...
Beef... 4,772 ...
S.C. Dr...
Pork... ... 4,552 ...
Raskin... 872 ...
Butchers... 267 ...
Others... 9,117 ... 13,312 1,595
Totals... 20,757 ... 22,439 3,627

WICHITA
Cattle Calves Hogs Sheep
Cudahy... 1,075 124 2,731 ...
Dunn... 100 ...
Armour... 26 ... 1,097 ...
Doid... 160 ... 645 ...
Excel... 1,271 ...
Swift... ... 92 968
Others... 1,246 ...
Totals... 3,887 124 3,468 2,809

OKLAHOMA CITY
Cattle Calves Hogs Sheep
Armour... 923 16 494 827
Wilson... 1,476 126 1,059 1,072
Others... 2,273 88 1,543 ...
Totals* 4,672 230 3,096 1,899
*Do not include 871 cattle, 87 calves, 8,939 hogs and 2,906 sheep direct to packers.

LOS ANGELES
Cattle Calves Hogs Sheep
Cudahy... ... 281 ...
Swift... 317 ...
Wilson... 8 ...
Ideal... 790 ...
Gr. West... 472 ...
Atlas... 416 ...
United... 357 ... 117 ...
Goldring... 361 ...
Salter... 123 ...
Klubnikin... 173 110 ...
Star... 114 ...
Clougherty... ... 213 ...
Others... 779 139 318 ...
Totals... 3,910 249 929 ...

DENVER
Cattle Calves Hogs Sheep
Armour... 570 ... 2,612
Swift... 1,191 75 2,793 9,027
Cudahy... 1,033 31 3,902 74
Wilson... 612 ... 7,727
Others... 7,548 26 2,316 713
Totals... 3,910 132 9,011 20,153

ST. PAUL
Cattle Calves Hogs Sheep
Armour... 5,823 2,583 13,402 2,191
Bartusch... 1,256 ...
Rifkin... 839 21 ...
Superior... 1,805 ...
Swift... 5,771 2,406 17,201 1,981
Others... 3,884 2,960 13,697 2,633
Totals... 19,378 7,970 44,300 6,805

CINCINNATI
Cattle Calves Hogs Sheep
Gall... ... 251
Schlachter... 181 42 ...
Others... 3,697 822 12,008 194
Totals... 3,878 864 12,008 445

FORT WORTH
Cattle Calves Hogs Sheep
Armour... 285 429 907 8,566
Swift... 505 401 931 6,995
Rosenthal... 53 2 4 296
Totals... 843 832 1,932 15,357

TOTAL PACKER PURCHASES
Week ended Mar. 22 week 1957
Cattle... 137,056 135,963 154,700
Hogs... 231,869 219,279 249,863
Sheep... 77,731 62,004 72,710

CORN BELT DIRECT TRADING

Des Moines, Mar. 26—Prices on hogs at 13 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

Barrows, gilts, U.S. No. 1-3:
180/200 lbs. \$20.50@22.40
200/220 lbs. 21.35@22.50
220/240 lbs. 20.95@22.40
240/270 lbs. 20.35@21.90
270/300 lbs. 19.90@21.25
Sows, U.S. No. 1-3:
270/330 lbs. 19.60@20.90
330/400 lbs. 19.10@20.40
400/550 lbs. 17.85@19.75

Corn Belt hog receipts, as reported by the USDA:

	This week est.	Last week actual	Last year actual
Mar. 20	43,500	50,000	57,000
Mar. 21	39,000	38,000	51,000
Mar. 22	27,500	29,000	35,500
Mar. 24	57,500	58,500	52,500
Mar. 25	44,500	56,500	77,500
Mar. 26	45,000	54,000	55,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Mar. 26 were as follows:

CATTLE:
Steers, choice None quoted
Steers, gd. & ch... \$25.50@28.50
Heifers, gd. & ch... 24.50@27.00
Cows, util. & com'l. 18.00@21.00
Cows, can. & cut... 14.00@18.50
Bulls, util. & com'l. 20.00@22.00
Bulls, cutter 17.00@20.00

VEALERS:
Choice & prime 31.00@32.50
Good & choice 25.50@31.00
Calves, gd. & ch... 24.00@26.50

HOGS, U.S. No. 1-3:
140/180 lbs. 18.75@20.25
180/220 lbs. 20.25@22.25
220/260 lbs. 22.00@22.50
260/300 lbs. 22.00@22.75
240/270 lbs. 21.75@22.25
270/300 lbs. 21.50@22.00

Sows, U.S. No. 1-3:
180/330 lbs. 20.00@21.00
330/450 lbs. 19.00@20.50

LAMBS:
Good & choice 21.50@23.50
Utility & good 18.00@22.00

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Mar. 22, 1958 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York city area ¹	11,339	10,141	50,522	30,422
Baltimore, Philadelphia	6,813	1,219	29,110	4,235
Cin. Cleve, Detroit, Indpls.	18,363	7,551	117,081	11,132
Chicago area	21,848	8,596	47,552	8,994
St. Paul-Wis. areas ²	30,089	25,040	86,641	11,211
St. Louis area ³	12,210	3,011	74,075	4,132
Sioux City-So. Dak. area ⁴	18,348	...	56,639	14,236
Omaha area ⁵	28,167	603	67,998	14,182
Kansas City	9,915	1,040	26,311	6,051
Iowa-So. Minnesota ⁶	27,226	12,548	229,474	29,968
Louisville, Evansville, Nashville, Memphis	8,817	5,649	61,465	...
Georgia-Alabama area ⁷	4,243	1,428	27,522	...
St. Joseph, Wichita, Okla. City	15,925	1,960	45,332	9,145
Ft. Worth, Dallas, San Antonio	8,442	4,912	182,530	10,210
Denver, Ogden, Salt Lake City	17,450	14,331	23,666	...
Los Angeles, San Fran. areas ⁸	19,070	3,515	23,727	24,061
Portland, Seattle, Spokane	5,506	346	13,580	3,738
Grand totals	263,801	88,308	990,222	210,980
Totals same week 1957	296,483	109,337	1,098,554	207,071

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Dayenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs, and lambs at 11 leading markets in Canada during the week ended Mar. 15 compared with the same week in 1957 was reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1958	1957	1958	1957	1958	1957	1958	1957
Toronto	\$22.00	\$19.50	\$31.00	\$27.36	\$29.00	\$29.25	\$24.12	\$22.30
Montreal	21.80	18.85	24.00	25.00	28.30	29.10	18.60	22.00
Winnipeg	20.75	17.25	27.47	26.50	27.25	28.96	21.21	18.25
Calgary	21.10	16.51	21.60	20.60	26.65	26.90	19.80	18.60
Edmonton	20.00	16.50	28.50	25.40	27.40	27.50	21.00	19.50
Lethbridge	20.75	17.00	25.00	18.75	27.00	26.75	20.00	19.00
Pr. Albert	19.35	15.75	26.50	22.75	26.50	27.25	19.00	17.50
Moose Jaw	19.30	16.00	23.30	20.00	25.00	25.00	20.00	...
Saskatoon	19.60	16.40	27.00	24.00	25.50	27.25	21.80	17.00
Regina	19.35	16.15	26.50	22.50	25.50	27.25
Vancouver	...	17.50	28.50	25.00

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during the week ended March 21:

	Cattle	Calves	Hogs
Week ended March 21	1,827	546	15,980
Week previous (five days)	2,029	567	15,110
Corresponding week last year	3,332	816	20,298

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Mar. 26 were as follows:

CATTLE:
Steers, choice \$30.00@31.00
Steers, good 25.00@29.00
Heifers, gd. & ch... 25.00@28.25
Cows, util. & com'l. 17.50@20.00
Cows, can. & cut... 14.00@16.50
Bulls, util. & Com'l. 19.00@20.50

VEALERS:
Good & choice 24.00@28.00
Calves, gd. & ch... 23.00@26.25

HOGS, U.S. No. 1-3:
180/200 lbs. 22.50@23.00
200/220 lbs. 22.25@23.10
220/240 lbs. 22.25@23.00
240/270 lbs. 21.75@22.60

Sows, U.S. No. 1-3:
300/400 lbs. 20.25@20.75
400/550 lbs. 18.75@20.30

LAMBS:
Good & choice 21.00@22.25
Utility & good None quoted

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Mar. 26 were as follows:

CATTLE:
Steers, prime None quoted
Steers, choice \$27.25@32.50
Steers, good 23.75@27.00
Heifers, gd. & pr... 25.75@28.00
Heifers, good 22.50@25.75
Cows, util. & com'l. 16.75@21.00
Cows, can. & cut... 14.50@16.75
Bulls, cut. & com'l. 19.00@22.00
Bulls (good beef) .. None quoted

HOGS, U.S. No. 1-3:
180/200 lbs. 22.00@22.35
200/220 lbs. 22.25@22.50
220/240 lbs. 22.00@22.50
240/270 lbs. 21.50@22.35

Sows, U.S. No. 1-3:
300/400 lbs. 20.25@20.75
400/550 lbs. 18.75@20.30

LAMBS:
Good & ch. (wooled) 21.75@22.00
Good & ch. (shorn) 22.25 only

the week
reported by

Sheep & Lambs
322 30.42
110 4.32
381 11.32
552 3.94
941 11.21
975 4.12
939 14.26
1418 14.18
968 6.82
811 6.82
474 29.96
465 ...
522 ...
332 9.16
330 19.28
331 26.06
727 24.81
589 3.78
222 210.88
554 207.07

St. Paul, So. Dak.
Includes
Dulles, Mo. 3.41
own, S. Dak.
Includes Al-
venport, Des
Mason City,
Iowa Birming-
ham, Thomas-
lasco, So. Dak.

MARKETS
grades of
markets in
pared with
Provisioner
follows:

LAMBS
Good
Handy weight
1958 1967
\$24.12 \$22.30
18.60 22.20
21.21 22.25
19.80 18.60
21.00 19.50
20.00 19.00
19.00 17.50
20.00 ...
21.80 17.00
... ..
... ..

eking plant
asville, Ten-
lle, Florida.

es Hogs
6 15.96
7 15.11
8 20.28

PRICES
K CITY

es at Sioux
esday, Mar.

ows:

Cwt.
None quoted
\$27.25@32.50
23.75@27.50
25.75@30.00
22.50@25.75
16.75@21.00
14.50@16.75
19.00@22.00
None quoted

3: 22.00@22.35

2: 22.25@22.50

1: 22.00@22.50

11-3: 21.50@22.50

20.25@20.75

18.75@20.50

21.75@22.00

22.25 only

22.25 only

22.25 only

22.25 only

22.25 only

22.25 only

22.25 only

22.25 only

22.25 only

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended March 22, 1958, compared:

CATTLE			
	Week ended	Prev. week	Cor.
	Mar. 22	week 1957	
Chicago†	19,802	18,352	26,393
Kan. City†	9,584	10,464	15,289
Omaha†	25,514	23,715	27,762
N. S. Yards†	8,013	6,351	9,970
St. Joseph†	9,475	10,284	10,121
St. Louis City†	12,235	11,298	12,830
Wichita†	3,186	2,506	3,554
New York & Jersey City†	11,339	12,648	13,322
Okla. City†	5,860	4,722	8,141
Cincinnati†	4,072	3,451	4,123
Denver†	12,312	16,216	10,966
St. Paul†	15,494	13,532	14,995
Milwaukee†	5,657	5,228	4,899
Totals	140,343	138,745	162,415

HOGS			
	Week ended	Prev. week	Cor.
	Mar. 22	week 1957	
Chicago†	26,996	27,383	25,899
Kan. City†	14,833	11,673	15,118
Omaha†	39,928	40,574	46,316
N. S. Yards†	32,855	31,855	51,801
St. Joseph†	20,573	20,191	22,305
St. Louis City†	24,897	28,077	17,071
Wichita†	4,356	13,141	10,194
New York & Jersey City†	50,522	54,206	57,701
Okla. City†	12,035	10,132	12,886
Cincinnati†	11,979	10,205	14,358
Denver†	9,384	8,937	8,942
St. Paul†	30,603	29,634	35,429
Milwaukee†	3,870	4,302	4,455
Totals	282,831	290,310	321,975

SHEEP			
	Week ended	Prev. week	Cor.
	Mar. 22	week 1957	
Chicago†	3,940	3,058	2,719
Kan. City†	4,287	4,452	6,217
Omaha†	12,581	13,576	10,607
N. S. Yards†	2,522	1,929	3,262
St. Joseph†	5,406	4,558	9,004
St. Louis City†	1,402	2,557	2,323
Wichita†	1,841	...	1,632
New York & Jersey City†	30,422	33,536	35,185
Okla. City†	4,807	1,903	4,342
Cincinnati†	446	391	221
Denver†	21,157	18,277	16,021
St. Paul†	4,172	3,428	5,759
Milwaukee†	1,303	713	648
Totals	94,586	85,678	97,940

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter. §Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended March 15:

	Week ended	Same week
	Mar 15	1957
CATTLE		
Western Canada...	15,872	16,431
Eastern Canada...	17,101	15,538
Totals	32,973	31,969
HOGS		
Western Canada...	53,313	46,005
Eastern Canada...	58,680	61,861
Totals	111,993	107,826
SHEEP		
Western Canada...	2,602	3,216
Eastern Canada...	3,279	2,922
Totals	5,941	6,138

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended Mar. 22:

Cattle Calves Hogs Sheep			
Salable	116	24	1
Total incl. directs)	2,126	88	16,494
Prev. wk.:			
Salable	90	20	...
Total incl. directs)	2,478	81	16,354

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Mar. 20, 2,642	107	10,565	2,040	
Mar. 21, 3,114	72	8,448	135	
Mar. 22, 3,065	30	1,901	26	
Mar. 24, 19,042	145	8,705	1,427	
Mar. 25, 7,000	200	9,000	2,000	
Mar. 26, 17,000	200	8,000	2,000	
*Week so far	43,042	545	25,705	5,427
Wk. ago, 35,388	640	25,871	5,979	
Yr. ago, 44,586	553	34,003	6,941	
*Including 179 hogs direct to packers.			2,453	

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Mar. 20, 2,686	137	1,018	1,163	
Mar. 21, 1,068	54	2,799	668	
Mar. 22, 152	57	54	180	
Wk. ago, 35,388	...	1,678	228	
Yr. ago, 44,586	...	1,000	300	
Mar. 26, 7,000	...	1,000	800	
*Week so far	15,514	...	3,678	1,128
Wk. ago, 15,766	90	4,872	1,804	
Yr. ago, 19,662	60	4,892	1,999	

MARCH RECEIPTS	
1958	1957
Cattle	162,317
Calves	3,051
Hogs	169,492
Sheep	27,161

MARCH SHIPMENTS	
1958	1957
Cattle	75,778
Hogs	28,518
Sheep	14,198

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Mar. 26:

	Week ended	Week ended
	Mar. 16	Mar. 19
Packers' purch.	27,798	25,706
Shippers purch.	9,524	7,865
Totals	37,322	33,571

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Mar. 21, with comparisons:

	Cattle	Hogs	Sheep
Week to date	236,000	400,000	135,000
Previous week	240,000	394,000	116,000
Same wk. 1957	266,000	433,000	146,000
Totals, 1958	2,801,000	4,797,000	1,448,000
Totals, 1957	3,115,000	5,238,000	1,809,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended March 21: Cattle Calves Hogs Sheep
Los Ang. 4,225 350 940 225
N. P'tland. 2,050 300 1,500 1,300
San Fran. 350 50 400 50

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Mar. 26 were as follows:

CATTLE:		Cwt
Steers, choice	None quoted	
Steers, good	\$25.00@26.50	
Steers, stand. & gd.	21.00@24.50	
Hefers, good	24.00@25.50	
Cows, util. & com'l.	18.00@20.00	
Cows, can. & cut.	14.50@17.50	
Bulls, util. & com'l.	20.00@21.50	
VEALERS:		
Choice & prime	31.00@33.00	
Good & choice	28.00@31.00	
Calves, gd. & ch.	22.00@28.00	
HOGS, U.S. No. 1-3:		
160/160 lbs.	None quoted	
180/200 lbs.	22.25@22.50	
200/220 lbs.	22.25@22.50	
220/240 lbs.	22.25@22.50	
240/250 lbs.	22.00@22.25	
Sows, U.S. No. 1-3:		
350 lbs.	19.00 only	
450/600 lbs.	18.50@18.75	
LAMBS:		
Choice & prime	25.00@26.00	
Utility & good	None quoted	

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Mar. 25 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS:					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	\$19.50-20.75	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	20.50-21.75	None qtd.	None qtd.	None qtd.	\$20.00-20.50
160-180 lbs.	20.50-22.50	\$19.50-21.75	\$20.00-21.00	\$20.50-22.50	20.25-21.75
180-200 lbs.	22.00-22.75	21.50-22.75	21.00-22.25	21.75-23.00	21.50-23.00
200-220 lbs.	22.00-22.75	22.00-22.75	22.00-22.50	22.25-23.00	21.75-23.00
220-240 lbs.	22.00-22.75	22.00-22.75	22.00-22.50	22.25-23.00	21.75-23.00
240-270 lbs.	21.75-22.50	22.00-22.35	22.00-22.35	22.00-23.00	21.25-23.00
270-300 lbs.	21.25-22.00	21.50-22.15	21.50-22.00	21.25-22.25	20.75-21.75
300-330 lbs.	None qtd.	21.00-21.75	None qtd.	20.75-21.50	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	20.50-21.00	None qtd.
Medium:					
160-220 lbs.	20.00-21.75	19.00-21.75	19.50-21.25	None qtd.	20.00-21.25
SOWS:					
U.S. No. 1-3:					
180-270 lbs.	20.50-21.00	None qtd.	20.50 only	21.00 only	20.25-20.50
270-300 lbs.	20.50-21.00	None qtd.	20.25-20.50	20.75-21.00	20.00-20.50
300-330 lbs.	20.50-21.00	20.50 only	20.00-20.25	20.50-21.00	19.75-20.50
330-360 lbs.	20.25-21.00	20.25-20.50	20.00-20.25	20.25-20.75	19.75-20.50
360-400 lbs.	20.00-20.75	20.00-20.25	19.75-20.00	20.00-20.50	19.25-20.25
400-450 lbs.	19.75-20.50	19.50-20.00	19.25-19.75	19.75-20.25	19.25-19.75
450-550 lbs.	19.50-20.25	18.75-19.50	18.50-19.00	19.00-20.00	19.25-19.75
Boars & Stags:					
all wts. . .	15.00-16.00	14.50-15.50	14.50-15.50	15.00-16.50	None qtd.
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	32.00-37.00	None qtd.	None qtd.	None qtd.
1100-1300 lbs.	None qtd.	35.00-39.00	None qtd.	33.50 only	None qtd.
1300-1500 lbs.	None qtd.	35.50-39.00	None qtd.	None qtd.	None qtd.
Choice:					
700-900 lbs.	28.00-32.50	28.25-32.00	None qtd.	None qtd.	27.00-31.50
900-1100 lbs.	28.25-32.50	28.25-35.00	28.25-33.00	28.00-32.00	27.50-31.50
1100-1300 lbs.	28.25-32.50	28.75-35.50	28.00-33.00	28.00-32.00	27.50-31.50
1300-1500 lbs.	28.25-32.50	28.75-35.50	None qtd.	27.50-32.00	27.50-31.50
Good:					
700-900 lbs.	25.25-28.25	25.75-28.50	26.00-28.25	26.00-27.75	24.50-27.50
900-1100 lbs.	25.50-28.25	26.00-28.75	26.00-28.25	26.00-27.75	25.00-27.50
1100-1300 lbs.	25.50-28.25	26.25-29.00	26.00-28.25	26.00-27.75	25.00-27.50
Standard					
all wts. . .	22.00-25.50	24.00-26.25	22.00-25.00	None qtd.	20.00-25.00
Utility:					
all wts. . .	19.00-22.50	21.50-24.00	19.00-22.00	None qtd.	18.50-20.00
HEIFERS:					
Prime:					
600-800 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	None qtd.	30.00-32.00	None qtd.	None qtd.	None qtd.
Choice:					
600-800 lbs.	27.25-30.00	27.00-30.00	26.00-29.00	26.00-29.00	26.00-29.00
800-1000 lbs.	27.00-30.00	27.50-30.50	26.00-29.00	26.00-29.00	26.00-29.00
Good:					
500-700 lbs.	25.00-27.25	24.50-27.00	25.00-26.50	25.00-27.00	23.50-26.00
700-900 lbs.	24.25-27.25	25.00-27.50	25.00-26.50	25.00-27.00	23.50-26.00
Standard,					
all wts. . .	21.00-25.00	23.00-25.00	22.00-24.50	None qtd.	19.00-23.50
Utility,					
all wts. . .	18.00-21.00	20.50-23.00	19.00-22.00	None qtd.	17.50-19.00
COWS:					
Commercial,					
all wts. . .	19.00-21.00	19.00-21.00	19.00-21.00	18.50-20.00	19.00-20.50
Utility,					
all wts. . .	17.50-19.00	17.75-20.00	18.00-19.00	17.00-18.50	17.00-19.00
Canner & cutter,					
all wts. . .	13.00-18.00	15.00-18.00	14.50-18.00	15.00-17.00	14.00-17.00
BULLS (Yrls. Excl.) All Weights:					
Good	None qtd.	18.50-19.00	None qtd.	None qtd.	None qtd.
Commercial	19.50-21.00	22.00-22.50	19.50-20.50	20.00-21.00	18.50-19.50
Utility	17.50-20.00	20.00-22.00	19.50-20.50	18.50-21.00	19.00-21.00
Cutter	15.00-18.00	18.00-20.00	17.00-19.50	16.50-18.50	19.00-21.00
VEALERS, All Weights:					
Ch. & pr.	29.00-34.00	32.00-34.00	28.00-29.00	29.00-31.00	30.00-34.00
Stand. & gd.	19.00-29.00	22.00-29.00	20.00-26.00	20.00-29.00	20.00-30.00
CALVES (500 Lbs. Down):					
Ch. & pr.	28.00-30.00	25.00-27.00	25.00-27.00	None qtd.	24.00-27.00
Stand. & gd.	18.00-27.00	21.00-25.00	20.00-25.00	None qtd.	17.00-24.00
SHEEP & LAMBS:					
LAMBS (all wts.):					
Prime	22.25-23.50	None qtd.	None qtd.	None qtd.	None qtd.
Choice	21.50-22.50	23.00-24.75	None qtd.	22.50-23.25	22.25-23.50
Good	None qtd.	None qtd.	21.00-22.00	21.50-22.75	21.50-22.75
LAMBS (Shorn, all wts.):					
Prime	None qtd.	24.50 only	None qtd.	None qtd.	None qtd.
Choice	21.50-22.75	22.50-23.00	None qtd.	21.75-22.25	22.25-22.75
Good	21.00-21.75	21.50-22.50	19.00-20.50	21.00-22.00	21.50-22.75
Springers	None qtd.	26.00 only	22.00-24.50	25.00 only	None qtd.
EWES:					
Gd. & ch.	8.00-10.00	8.50-10.50	8.00-9.00	8.00-11.00	8.00-11.00
Cull. & mtfl.	6.00-8.90	6.50-8.50	6.00-8.00	5.00-8.00	5.00-11.00

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 30 words, \$3.50; additional words, 20c

each. Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

POSITION WANTED

TOP EXECUTIVE

ASSISTANT TO PRESIDENT: Or as general manager. Broad experience in managing large and small plants. Capable of taking full administrative and profit responsibility of livestock buying, processing, and sales. Write for detailed resume to Box W-113, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKINGHOUSE MANAGER

28 years' practical experience in all phases of packinghouse management and operations. Livestock buying through sales. Have the know-how to give you efficient, profitable results. W-114, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

AVAILABLE IMMEDIATELY: Sales Manager—top level salesman. Well and favorably known among the buyers of boneless beef and beef cuts throughout the United States. Many years traveling experience calling personally on this class of trade. W-123, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Thoroughly experienced provision and canned meat salesman, good following with wholesalers and chains in metropolitan New York area. Desires change. W-103, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

SUPERINTENDENT: 30 years' experience in all departments. Will consider position as pork kill or cut foreman. Will relocate anywhere. W-105, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF GRADING

Are you getting the full width of the grade? 25 years' AMI, beef sales, grade control results. W-124, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: 30 years' experience in federal and state inspected houses. Now available. W-125, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT MANAGER: With 16 years of production, procurement experience. 40 years old. W-135, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

A LARGE MOTOR CARRIER: Operating New York-Philadelphia-Baltimore-Washington territory, desires salesman to develop perishable freight in and out of the Baltimore-Washington area. Motor carrier experience is not necessary if applicant is known in the industry that ships meat or meat products, dairy products, fish and fish products. Good opportunity for the proper person. Reply giving background and salary desired. W-126, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BROKER: Established Chicago brokerage firm has opening for an experienced beef trader. Replies will be kept strictly confidential. W-129, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG CUT FOREMAN: Thoroughly experienced man required for progressive Ohio packer. Must have a good knowledge of cutting methods and cut-out yields. W-130, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

KILL FLOOR WORKING FOREMAN

Position available for applicant experienced in all phases of "ON RAIL" beef kill. Located in Philadelphia area. Send resume to Box W-127, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT FOREMAN

Kill floor foreman experienced on beef bed and related beef kill operations. Expanding packinghouse located in Cleveland area. Send resume, photo and salary requirements to Box W-107, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED SALESMAN: Wanted to sell sausage and smoked meats in Chicago area. Send complete resume including age. All replies strictly confidential. W-118, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SEASONING SALESMAN

Prominent manufacturer of natural and soluble seasonings and materials. Territory open—states of New Jersey, Maryland, Virginia, District of Columbia and Delaware. Other territories also open. Write and give complete information regarding past experience and qualifications. All replies strictly confidential. Address reply to:

Mr. E. Webb

J. K. LAUDENSLAGER COMPANY INC.
616 West York Street Philadelphia 35, Pa.

EXPANDING SALES DEPARTMENT

Rapidly growing manufacturer of seasonings, spices, additives, etc. is desirous of hiring a salesman for Missouri, Kansas, Nebraska and Oklahoma. Excellent opportunity for aggressive, competent man. Experience helpful but not necessary. Complete training program. Liberal drawing account, bonus and expense arrangement. Please write resume of experience or arrange for appointment during coming NIMPA convention in Palmer House, Chicago, Room 848, Milwaukee Spice Mills, 1820 So. First St., Milwaukee 4, Wis.

SAUSAGE MAKER

A reliable, well established firm located in eastern Massachusetts, desires a very able man who is capable of assuming full control of sausage production, personnel and costs. We are interested in a man who can produce quality in a competitive line of sausage. Please send resume of experience and salary desired. Replies confidential. W-139, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SEASONING SALESMAN

To work in the midwest area. Home base preferably in Chicago. Excellent opportunity for the right party. Selling experience not entirely essential; knowledge of the meat industry, of course, is. We will train you. This position offers all the securities desired and it is with a well-established organization. Replies held in strict confidence. W-137, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SEASONING SALESMAN: Manufacturer of nationally famous specialty products and seasonings for meat packers, offers an excellent opportunity to forceful salesmen. Two territories open: One comprising the Dakotas, Minnesota, western Wisconsin and parts of Chicago and the second position: north of San Francisco working out of our San Francisco plant. Knowledge of meat and meat packing desirable. All replies strictly confidential. First Spice Mixing Co., 19 Vestry Street, New York City 13, N. Y.

WANTED: For packer with multiple operations: Man with complete managerial experience for modern integrated beef, pork and processing S. E. government inspected plant. Must have ability to handle plant operations, sales and other personnel. Send resume of background and references to Box W-140, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

NIGHT SHIPPING DEPARTMENT FOREMAN

Thoroughly experienced man for independent midwest packer. Supervising packing, shipping, routing and loading trucks, 250,000 pounds daily. Full knowledge of all jobs and ability to handle men essential. Give age, experience and reference in first letter. W-116, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Strong young man from Boston area who is willing to drive tractor trailer and has some experience in beef fats. Will act as buyer of beef fats, pick up same and deliver outside of state. Reply to Box W-117, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

EXPERIENCED: Pork and provision man wanted by Chicago brokerage firm. Must be experienced in the brokerage business. Replies confidential. W-129, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED SAUSAGE MAKER: Capable of making full line of sausage for Chicago Company. W-141, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

FOR SALE OR LEASE

Meat Packing Plant located at Decatur, Ala. in the heart of the Tennessee Valley. Complete killing and processing equipment including Atmos smoke houses. Five refrigerated delivery trucks. Supplies on hand to begin immediate operation. Over 9000 hogs purchased on our yards last year. Weekly cattle sales in territory over 3000 head. Write F. W. Osborn, Box 251, Decatur, Ala., or phone Elgin 3-6495 or Elgin 3-5852, Decatur, Ala.

FOR SALE: Modern completely equipped meat plant, 35'x80'. Cement block construction, cork insulation, 10 years old. 10'x25' tracked cooler, 18'x40' zero room. 30'x35' no refrigeration. Located 75 miles south of Chicago. Suitable for sausage manufacture, branch house, retail or processing. Open field for ham and bacon curing, frozen food storage, etc. All equipment in A-1 condition ready to go. FS-136, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WHOLESALE-RETAIL: Butchering building and business for sale. Includes all modern equipment plus new freezers. Building is modern and well located 20 miles south of Valparaiso, Indiana. Price \$27,500.00 with \$5,000.00 down. Write: BALDWIN REALTY, 6721 Calumet Avenue, Hammond, Indiana.

PACKING HOUSE FOR SALE: Retail market in front of plant, large modern killing floor, smoke house, 2 coolers, new 20 H.P. boiler. Doing a nice business. Must sell because of health. Small down payment and long terms. Write HERBERT L. JACKSON, R. R. #4, Frankfort, Indiana.

MODERNLY EQUIPPED: 50' x 65' meat plant for restaurant supply, branch house, portion control, retail, etc. Tracked cooler 25' x 60'. Freezer 50,000 lb. capacity. Retail store 25' x 65'.

GIANT MEAT SUPPLY
12635 W. Dixie Hwy. North Miami, Florida

STATE INSPECTED KANSAS PACKING PLANT Rural 95' x 105', custom slaughtering and processing, also retail and wholesale meat. Serving Topeka, Osage and Burlingame. Owners retiring from business. Immediate possession.

CHAS. BASSE REALTY

404 Schweitzer Building Wichita, Kansas
Phone AMherst 3482

FOR SALE OR LEASE: Fully equipped meat packing plant in Montana. Complete facilities for processing beef, veal, pork and lamb, sausage kitchen, smoke house, cutting rooms, freezers. Capacity 125 head cattle, 600 hogs per day. Property also includes separate plant for processing horses and cannery for manufacturing dog food. For further information write P. O. Box 1930, Butte, Montana.

PACKING PLANT FOR SALE: Fully equipped for beef, veal and lamb. Will handle 100 cattle per week with plenty of room for expansion. Adjoining retail market equipped. 8 room modern house, 6 1/2 acres land. Located in area of Columbus, Ohio. FS-145, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE OR LEASE: Modern meat packing plant located southeast United States. 8000 square feet, capacity 300 cattle, 400 hogs per week. Immediate possession. FS-146, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MANUFACTURING PLANT: Capacity 50,000 lbs. per week. Modern equipment. Good loading facilities. Central Cincinnati location. Return principal in 5 years. Wm. C. Boettger, 2530 Vestry Ave., Cincinnati 19, Ohio, Phone PA-1-6429

PACKING PLANT: Includes sausage kitchen, smoke house, tracked coolers and freezers. Going business in Florida. Must sell due to death and illness. FS-144 THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CLASSIFIED ADVERTISING

PLANT FOR RENT

COOLER FOR RENT: With railroad siding. Approximately 35' x 55' with rails, electric track scale, blast freezer, loading dock for 4 trucks, four overhead steel doors and modern air-conditioned offices. Located at 3449 West 48th Place, Chicago. Write Mr. Nat Romanoff, 441 West 13th St., New York 14, N. Y. or telephone New York, Watkins 9-8700.

FOR RENT: Two refrigerated floors—two elevators—railroad siding—loading platform. Long lease. Reasonable. Yonkers, N. Y. (Near Thruway and Major Dugan highway) FR-143, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SMALL PACKING PLANT: Fully equipped, including sausage kitchen. Located in central Pennsylvania. FR-134, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT WANTED

WANTED: SMALL SAUSAGE PLANT. Federally inspected, adaptable for such. W-142, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WE ARE IN THE MARKET: For (400) four hundred 4x12x24 stainless steel screens. W-133, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

VOTATOR or EQUAL MACHINE: Capable of processing 10 M pounds per hour of lard. Equipment must be in good condition. Write details to BW-120, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED TO BUY: Used or rebuilt Ty Linker or FANCO Sausage Linking machine. PORKO PORK COMPANY, 3462-9th Street, Long Island City, N. Y.

WANTED: Griffith smokehouse—either gas or electric. Call or write FRED S. DICK, c/o Dick & Co., 700 N. Niles Ave., South Bend 22, Ind.

WANTED: Expellers for meat and bone scraps. Also cookers and bone crusher. MURRO CHEMICAL CO. Inc., P. O. Box 486, Portsmouth, Virginia.

EQUIPMENT FOR SALE

ANDERSON EXPELLERS

★ All Models, Rebuilt, Guaranteed ★

We Lease Expellers

FITTOCK & ASSOCIATES, Glen Riddle, Penna.

FOR SALE: One Needham Patty machine, make hamburger patties, etc. Sells for \$495.00. Was used approximately 6 times. Can be bought for \$250.00. In very good condition. FS-131, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE:

A—12½x14½ York Ammonia Compressor
B—International UD 14 Diesel Electric Generating set.
C—Dismantled hog killing setup.

FS-135, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

EQUIPMENT FOR SALE

FOR SALE: Two (2) Wiener stuffing scales. Get accuracy in your wiener weights. In perfect condition. TYPE G 20 EXACT WEIGHT. \$200.00 each. Contact Marhofer Packing Company, Inc., Muncie, Indiana

200# Randall Stuffer with valves in A-1 condition. Inquire: KRESS PACKING CO., INC., P.O. Box 204, Waterloo, Wisconsin

FOR SALE: 3 "BOSS" choppers, each with 12 stainless steel "J" knives and 100 H.P. motor. THE E. KAHN'S SONS CO., 3241 Spring Grove Ave., Cincinnati 25, Ohio.

FOR SALE: New 4 x 10 Marolf Cooker. Ball bearing A.S.M.E. code, 90 pounds W. P. Sell below cost. C. K. Cox, 10834 4th Ave., S., Seattle, Wash. Phone CHerry 2-1615.

FOR SALE: 2 Baker Model 13A, 10½ x 10½, two-cylinder ammonia ice machines together with 200 H.P., 440 volt, direct drive synchronous motor. New. In crates! Sacrifice! ACOME ICE CO., 3004 W. 59th St., Chicago 20, Ill.

MISCELLANEOUS

WANTED: HORSE RADISH GRATER

FOR SALE: Complete rendering plant.

PHILIP CUDEBACK
PHELPS, NEW YORK

I WANT TO SELL: Frozen cow and bull meat—lean. Contact Mr. MORRIS CRAIN, Danville, Kentucky. Phone Danville 1942

CASINGS WANTED: All kinds, first, second and third qualities wanted for export. W-132, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

DUTCH IMPORTER

WANTS TO BUY FROZEN BEEF LIVERS

Regular and select. Direct offers for carloads. Indicating shipment. Address Box W-111, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

YOUR PACKAGED MEATS

NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for conveyor Lines and Wrapping Machines—also Power-driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem

KIWI CODERS CORPORATION

4027 N. Kedzie Ave. Chicago 18, Ill.

WANTED: Additional line for distribution or brokerage in the Cleveland, Ohio area. REGAL SAUSAGE & PROVISION CO., 780 E. 152nd St., Cleveland, Ohio.

WANTED: Prominent New York Kosher provision manufacturer desires jobbers or wholesalers for Pittsburgh, Cleveland and Detroit. Must have satisfactory references. W-86, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S WEEKLY SPECIALS

Complete Plant Liquidation Sale!
REYNOLDS FINE FOODS, INC.
Richland Center, Wisconsin

All the late style modern equipment & machinery being sold to satisfy creditors. Be sure to see our full page ad in April 12th issue this magazine as well as our "Liquidation Bulletin" in the mails soon.

Sausage & Bacon

9907—FROZEN MEAT CUTTER: GMC deluxe mdl. 516, all stainless steel, 3 HP. motor \$2,875.00
9354—HYDRAMATIC SLICER: Anco #832, for luncheon meats, latest style \$2,750.00
9765—BACON FORMING PRESS: Dohm & Nelke Jr. mdl., like new, little used \$2,750.00
9882—SAUSAGE COOKERS: (3) Jordan type, stainless steel, galv. iron frame, 9' x 6½' x 3½' wide, w/Wesco Pumps (2½") overhead Sprays, Temp. Indicators ea. \$750.00
9758—STUFFER: Anco 500#, w/valves \$1,175.00
8823—STUFFER: Boss 400# cap., reconditioned, w/valves, new gaskets, A-1 condition \$900.00
9783—STUFFER: Buffalo 300#, air piping \$775.00
9165—STUFFER: Globe 200#, with stuffing valves & air piping, ready to be placed in operation \$725.00
9710—SILENT CUTTER: Buffalo #45-B, 500#, self-emptying, 10-knives, 40 HP. motor \$1,975.00
9319—SILENT CUTTER: Buffalo #38-B, 175 lb. cap., 15 HP., extra knives, recond., excel. cond. \$825.00
9488—GRINDER: Boss, with brand new Buffalo 64B Heavy Duty bowl & worm, 8½" plates, 25 HP. motor, excellent condition \$1,000.00
9985—GRINDER: Anco 762A, 7¼" plates, 20 HP. motor, Herringbone Gear Drive \$875.00
9755—GRINDER: Buffalo 66B, 25 HP. mtr. \$725.00
9967—VACUUM MIXER: Buffalo #3, 700 lb. cap., stainless steel lined, 7½" HP. \$825.00
9879—BACON CONVEYOR TABLE: Globe, 6-ft., w/new, never-used Neoprene Belt \$950.00
1000—ROCKFORD FILLER: model "B", fills 4 oz. to 42 oz., A-1 condition \$275.00
9242—SAUSAGE DISPENSER: Boss, size #2, will fill ¼ to 5 lbs. \$225.00
9756—LOAF DIP TANK: Advance, stainless steel, gas fired, excellent condition \$295.00
1001—HAM MOLD WASHER: Adelmann, aluminum bowl, ½ HP. motor \$225.00
9386—PICKLE PUMPS: (2) Griffiths Big Boy #4, excellent condition ea. \$195.00
9847—UTILITY TRUCKS: (47) similar St. John #71, galv., 50" x 28" x 18" deep, 14" RTRB Aerial Seal wheels, 6" RT swivel, excel. cond. ea. \$45.00
9642—HAM MOLDS: (835) Globe Hoy, stainless steel, with covers, like new springs, excellent condition, REDUCED TO—
100—#108, 8 lbs., 11" x 5½" x 4½" ea. \$12.75
300—#112, 11 lbs., 11" x 6" x 5½" ea. \$12.75
135—#113, 10 lbs., 12" x 5½" x 5½" ea. \$12.75
250—#114, 12 lbs., 12" x 4½" x 5½" ea. \$12.75
50—#116, 15 lbs., 12½" x 6½" x 5½" ea. \$12.75
9838—LOAF MOLDS: (200) Globe Hoy #64-S, stainless steel, with covers, 10"x4¼"x4¼" ea. \$7.50
9753—HAM MOLDS: (176) Adelmann Ham Boiler Corp., stainless steel, with covers:
81—#20-2-G, 12" x 5½" x 5½" ea. \$13.50
30—#20-E, 12½" x 6¼" x 5½" ea. \$13.50
65—#20-E, 12" x 4½" x 5½" ea. \$13.50
9937—LOAF MOLDS: (98) stainless steel, 4" x 4" x 24", with covers ea. \$3.50

Rendering & Lard

9867—LARD VOTATOR: Girdler Jr. model, first class condition \$2,450.00
9901—HYDRAULIC PRESS: French Oil, 300 ton cap., w/steam pump, recently overhauled \$2,950.00
9810—HYDRAULIC PRESS: Anco #614, 150 ton, 20" curb, w/Anco #152 Pump \$1,750.00
9886—EXPELLER: Anderson R. B., 15 HP. \$2,500.00
9944—BLOOD DRYERS: (4) 5' x 16', with 40 HP. mtr. & starter, A.S.M.E. coded Bids requested
9945—COOKER: 5' x 16', built for internal pressure, A.S.M.E. Coded Bids requested
9658—SHREDDER: Boss #26, w/steel base \$1,700.00
9900—FILTER PRESS: Sperry, 24" plates, closed delivery, bottom feed, top discharge \$725.00
9972—KETTLE: Groen, 40 gal. cap., steam jacketed, stainless steel, with cover & stand \$150.00

WRITE FOR FULL PARTICULARS

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